

# Father's day

## MENU

2 COURSES £30 | 3 COURSES £36



### TO START

#### STEAK TARTARE

Chopped Steak, Shallots, Capers, Gherkins, Dijon, Soy-Cured Egg Yolk, Potato Rosti

#### PAN SEARED SCALLOPS

Burnt Apple, Black Pudding Crumb, Charred Chicory

#### LEEK & POTATO SOUP

Warm Bread Roll, Whipped Butter

#### WILD MUSHROOMS ON TOAST

Garlic, Thyme, Cream, Gremolata

### MAINS

#### TRADITIONAL ROAST SIRLOIN

Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

#### ROAST LEMON & THYME CHICKEN SUPREME

Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

#### VEGETABLE NUT ROAST

Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy

All Roasts Served To The Table With; Crispy Roast Potatoes, Honey Glazed Carrots & Parsnips, Buttered Seasonal Greens, Cauliflower Cheese, Gravy, Sauces

#### SEABASS FILLET

Pea & Green Onion Risotto, Parmesan

#### FILLET STEAK

Hand-cut Chips, Slow-Roasted Tomato, Baked Mushroom (£10 supplement)

### DESSERTS

#### STICKY TOFFEE PUDDING

Toffee Sauce, Honeycomb Ice Cream, Salted Popcorn

#### VANILLA PANACOTTA

Summer Fruit Compote, Shortbread Biscuit

#### CHEESE & BISCUITS

Plum Chutney, Artisan Biscuits, Grapes, Celery

#### WARM CHOCOLATE & PISTACHIO BROWNIE

Vanilla Ice Cream, Chocolate Paint & Soil