



Father's Day Lunch and Dinner

Sunday 16th June 2019

£29.95

Breads

Homemade white or wholemeal bread, choice of garlic and herb, anchovy or salted butter

Starter

White Onion, Potato & Thyme soup 'V'

Home cured Scottish salmon gravadlax, bread and baby leaf

Smoked mackerel pate, baby leaf, homemade bread and lemon

Chicken liver parfait, burnt onion relish, homemade bread and baby leaf

Goats cheese crostini, Figs, Honey and toasted walnuts 'V'

Sorbet

Italian style lemon sorbet

Main Course

Seared fillet of sea bass, warm salad of green beans, watercress, new potatoes, sauce vierge

Roast 30-day aged sirloin of beef, Yorkshire pudding, roast potatoes, Barn jus
with seasonal vegetables served on the side

Rosemary roasted leg of British lamb, Yorkshire pudding, roast potatoes, Barn jus
with seasonal vegetables served on the side

Pan roasted chicken, dauphinoise potato, Tenderstem Broccoli, Barn jus 'GF'

Vegan Pea & Leek Risotto, Kale crisps and pea shoots 'V' 'GF' 'VEA'

Side orders available £3.50 each

Desserts

Double chocolate brownie chocolate sauce and vanilla ice cream 'GF' 'VEA'

Lemon posset, poppy seed tuiles, fresh raspberries and raspberry coulis

Vanilla Crème brûlée, short bread and vanilla sugar

Baked cheesecake, iced berries, hot white chocolate sauce 'V'

Bramley apple crumble, crème anglaise 'GF'

A selection of British cheese, served with quince jelly, pickled celery,
homemade bread and assorted crackers

£2 per person supplement

'V' Vegetarian 'GF' Gluten Free 'VEA' Vegan Available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce. We cannot guarantee any of our food will contain no nut or any other allergic irritant

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