



Father's Day Dinner

Sunday 17th June 2018

available 5.30pm – 8.00pm

29.95

Breads

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

Starter

Pea and mint soup 'V'

Home cured Scottish salmon gravadlax, bread and baby leaf

Smoked mackerel pate, baby leaf, homemade bread and lemon

Chicken liver parfait, red onion marmalade, homemade bread and baby leaf

Goats cheese crostini, baby leaf, beetroot and toasted seeds 'V'

Main Course

Pan fried cod supreme, Pommes Anna, curly kale, dill cream sauce

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

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

Pan roasted chicken, dauphinoise potato, turnip two ways, thyme jus 'GF'

Wild mushroom risotto, dressed with parmesan crisp and pea shoots 'V' 'GF' 'VEA'

Desserts

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

Sticky toffee pudding, toffee sauce, honeycomb ice cream'

Vanilla crème Brule, short bread and vanilla sugar

Baked lemon cheesecake, citrus sauce, poppy seed tuilles and whipped cream

Bramley apple and mixed berry crumble, blackberry ice cream '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