

F&H - FATHERS DAY

2 Courses - £36 - 3 Courses £42

STARTERS

- Tomato & Basil Soup with Warm Artisan Bread (GF) (VG)
- Creamy Garlic & Tarragon Mushrooms Served on Toasted Brioche (GF) (VG)
- Homemade Chicken Liver Parfait, Thick Cut Bread & Red Onion Chutney
- Prawn & Crayfish Cocktail Served on Crispy Iceberg Lettuce & Granary Bread (GF)
- Crispy Pork Belly Bites with Sweet Chilli & Coriander Sesame Seed Sauce (GF)

MAINS

- Roast Beef Sirloin (GF)
 - Slow Braised Lamb Shanks (GF)
 - Lemon & Thyme Roasted Chicken Supreme (GF)
 - Vegetable Wellington (GF) (VG)
- Served with Roast Potatoes, Yorkshire Pudding, Honey Roasted Carrots, Parsnips, Broccoli & Gravy
- Pan Seared Cod Fillet (GF)
- Served with Crushed New Potatoes & Parsley Sauce

EXTRA SIDES

- Cauliflower Cheese - £4.95
- Seasonal Vegetables - £5.95
- Extra Yorkshire Pudding - £1.50
- Extra Roast Potatoes - £3.95
- Pigs in Blankets - £5.50

DESSERTS

- Bakewell Tart with Toasted Almonds & Cinnamon Ice Cream
- Blackberry & Apple Crumble with Vanilla Ice Cream or Custard (GF) (VG)
- Passion Fruit Cheesecake with Lemon Sorbet & Mango compote
- Dark Chocolate Crèmeux with Pistachio Crumb & Pistachio Ice Cream (GF) (VG)
- Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (GF) (VG)
- Cheese & Biscuits with Celery, Grapes, Apple & Red Onion Chutney - Additional £5 Surcharge

FOOD ALLERGIES AND INTOLERANCES: Although every effort is taken to insure allergens are kept separate, it is not an allergen free kitchen. Please talk to our staff if you have any dietary requirements.

VG - Vegetarian | VEG - Vegan | GF - Gluten Free

100% OF YOUR TIP GO DIRECTLY TO ALL OUR STAFF