



## Father's Day

2 Courses – £28.50 | 3 Courses - £ 33.50

### Starters

Roasted Vine Tomato & Red Pepper Soup | Basil Oil | Worcester Hop Croutons (GFO)(V)

Creamy Garlic Mushrooms | Toasted Ciabatta | Pea Shoots | Tarragon Oil (GFO)(V)

Scotch Whiskey & Chicken Liver Parfait | Red Onion Marmalade | House Salad | Toasted Sourdough (GFO)

Atlantic Prawn, Crayfish & Crab Tian | Pea Shoots | Sea Salt Crostini (GFO)

Slow Braised Pork & Black Pudding Croquettes | Parsnip Puree | Spiced Apple Compote | Jus

### Mains

Roast Sirloin of Beef (Served Pink) | Yorkshire Pudding (GFO)

Roast English Lamb (Served Pink) | Yorkshire Pudding (GFO)

Roasted Chicken Supreme, Sausage Meat Stuffing | Pigs in Blankets (GFO)

Roasted Beetroot & Butternut Squash Wellington, Yorkshire Pudding (VEO)

Pan Fried Sea Trout & Sautéed Clams | Saffron Parmentier Potatoes | Samphire | Baby Leeks | Salsa Verde (GF)

### All Roasts Served With

Crispy Roast Potatoes | Roasted Parsnips | Glazed Carrots | Cauliflower & Broccoli Cheese Bake

Seasonal Greens | Red Wine Gravy

### Desserts

Roasted Apple & Blackberry Crumble | Vanilla Crème Anglaise (V)

Lemon & Basil Posset | White Chocolate & Almond Cookie (GFO)(V)

English Strawberry Eton Mess (GF)(V)

Sticky Date Pudding | Honeycomb Ice Cream, Salted Carmal Sauce (V)

Selection of Ice Cream & Sorbets ( 3 Scoops) (V)(GFO)

*For dietary requirements and food allergies, please ask a member of our team for assistance.*

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option

Tables of 8+ 10% service charge applied