

Father's Day

2 Courses – 28.50 | 3 Courses - 33.50

STARTER

Roasted Tomato & Basil Soup | Sundried Tomato & Cheese Scone (V) (GFO)

Pork & Black Pudding Scotch Egg | Burnt Leek Puree | Rocket | Balsamic

Smoked Salmon Terrine | Sea Salt Crostini's | Rocket (GFO)

Smoked Duck Breast | Pecan & Orange Salad (GF)

Prawn & Crayfish Salad | Crusty Bloomer (GFO)

MAIN

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

Chicken Breast Wrapped in Smoked Bacon | Sausage Meat Stuffing | Pig in Blanket (GFO)

Slow Roasted Pork Loin | Sausage Meat Stuffing | Crackling (GFO)

Wild Mushroom, Worcester Blue & Spinach Short Crust Pie (V)

All Roasts Served with Roast Potatoes | Honey Roasted Parsnips | Cauliflower Cheese
Seasonal Vegetables | Red Cabbage | Red Wine Gravy

Chargrilled Swordfish Steak

Sauté Potatoes | Sundried Tomatoes | Black Olives | Green Beans | Samphire | Capers & Herb Butter (GF)

DESSERT

Sticky Date Pudding | Toffee Crunch Ice Cream | Salted Caramel Sauce (V)

Fresh Fruit Meringue | Mango Coulis (V) (GF)

Salted Caramel Tart | Vanilla Ice Cream | Berry Compote (V) (GF)

Lemon Curd Meringue Cheesecake

Cheese Plate

Worcester Gold | Worcester Blue | Brie | Celery & Grapes | Red Onion Chutney | Biscuits (V) (GFO)

For dietary requirements & 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