



Father's Day Menu 2026

Two Course for £30 or Three Courses £36 per person

STARTERS

- Broccoli & Stilton Soup** with garlic cream & toasted ciabatta **V VGA GFA**
Asparagus served with beetroot hummus, dukkha, parsley & extra virgin olive oil **V VGA GFA**
Duck Liver Pate served with red onion marmalade & rustic bread **GFA**
Devonshire Crab Cake served with a grapefruit, orange & radish salad. Finished with a sesame dressing
Chargrilled Butterflied King Prawns served with a mango & mint salsa **GFA**

MAINS

- Harissa Marinated Lamb Rump** served with chive mashed potatoes, cavolo nero & lamb jus **GFA**
Summer Risotto with asparagus, broad beans, baby spinach & broccoli.
Finished with shaved parmesan & extra virgin olive oil **V VGA GFA**
Sea Bass served with baby new potatoes, braised leeks, saffron cream sauce & squid ink tuille **GFA**
Chargrilled 8oz Sirloin served with chunky chips, watercress, slow roasted tomato & crispy shallots **GFA**
(£5 supplement applies to this dish)

- Roast Beef & Yorkshire Pudding** **GFA**
Roasted Pork Belly & Crackling **GFA**
Roast Turkey & Stuffing **GFA**

"Duo of Meats" your favourites served with Traditional Trimmings **GFA**
(£3 supplement applies to this dish)

Nut Roast served with Yorkshire Pudding, vegetarian gravy, carrot & parsnip puree & seasonal vegetables
V VGA GFA

All of our roasts are served with Yorkshire pudding, roast potatoes, carrot & parsnip puree, buttered green seasonal vegetables, & gravy

BIT ON THE SIDE 4.50 EACH

- Pigs in Blankets** -- Cauliflower Cheese **GFA** -- Pan Fried Broccoli with Chilli, Garlic & Almonds **GFA**
Buttered Green Seasonal Vegetables **V VGA GFA**

DESSERTS

- Chocolate & Brandy Torte** served with raspberry sorbet & raspberry coulis **V VGA GFA**
Lemon Posset served with blueberry compote & lavender shortbread **GFA**
Sticky Toffee Pudding served with honeycomb ice cream & toffee sauce
Banoffee Pie Cheesecake served with caramelised banana, chocolate sauce & vanilla ice cream
Cheese Board- selection of four cheeses served with artisan biscuits, grapes & apple chutney **GFA**
(a £4 supplement applies to this dish)

FOOD ALLERGIES & INTOLERANCES- Please speak to our staff about the ingredients in your meal when making your order.

GFA means that the dish can be made Gluten Free upon request. Please let us know that you require Gluten Free when ordering.

Please let us know if you have any other dietary requirements as we are here to help. We proudly source our ingredients from local suppliers... but only if their produce is the best! A 10% optional service charge will be added to all tables.