



# Father's Day

## SUNDAY LUNCH

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### TO START

Roasted pepper & tomato soup with basil cream & bread roll (V) (GFO) (VEO)

Ham hock & pea terrine with spicy fruit chutney & toasted ciabatta (GFO)

Smoked salmon & beetroot salad with basil cream (GF)

Goats cheese & red onion tart with beetroot & rocket salad (V)

### THE MAIN EVENT

28 day dry aged Sirloin of Beef (GFO)

Slow cooked black garlic belly pork (GFO)

Lamb shoulder marinated with garlic & rosemary (GFO)

*All dishes above served with duck fat roast potatoes, honey roast vegetables, seasonal greens, Yorkshire pudding and a red wine gravy*

Pan fried seabream with lemon & garlic roasted new potatoes, seasonal greens and a white wine & chive sauce (GF)

Wild mushroom & spinach wellington with roasted new potatoes, seasonal greens and a white wine & stilton sauce (V) (VEO)

### SOMETHING SWEET

Homemade vanilla cheesecake with mixed berry compote

Summer berry pavlova, Chantilly cream, raspberry & mango coulis (GF)

Homemade sticky toffee pudding, butterscotch sauce & vanilla ice cream

Selection of 2 cheeses served with celery, grapes & crackers  
Choose from mature cheddar, stilton, brie and red Leicester (GFO)

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2 COURSES £25.95 | 3 COURSES £31.95

(V) Vegetarian / (GF) Gluten Free / (GFO) Gluten Free Option

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.