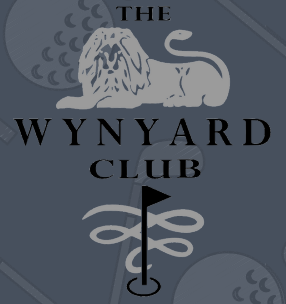


Father's Day

SUNDAY 21ST JUNE



Starter

Homemade soup of the day served with a warm bread roll (V/VE)

Smoked salmon and cream cheese crostini

Ham hock terrine served with salad, onion & apple chutney with grilled ciabatta

Rainbow tomato salad with goats cheese, croutons, red onion and balsamic vinegar (V)

Main

Roasted topside beef served with Yorkshire pudding, roasted new potatoes, roasted root vegetables & buttery greens with pan gravy

Chicken poussin marinated in garlic, rosemary & thyme, roasted new potatoes, roasted root vegetables & buttery greens with pan gravy

Chef's special, slow cooked spicy neck of pork, roasted new potatoes, roasted root vegetables & buttery greens with pan gravy

Pan-fried hake with provencal sauce and dill mash

Butternut squash and lentil wellington (V/VE)

Dessert

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (GF)

Homemade chocolate brownie with drizzle of chocolate sauce and vanilla ice cream (GF)

Crème brûlée served with homemade shortbread biscuit

Pineapple and strawberry tart served with coconut ice cream

2 COURSE £27.95

3 COURSE £32.95

Father's Day

SUNDAY 21ST JUNE



CHILDRENS MENU UNDER 8'S

Starter

Homemade soup of the day served with a warm bread roll (V/VE)

Cheesy garlic bread (V)

Main

Roast chicken served with Yorkshire pudding and seasonal vegetables

Margherita pizza served with French fries (V)

Breaded chicken goujons served with French fries & garden peas

Dessert

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (GF)

Homemade chocolate brownie with drizzle of chocolate sauce and vanilla ice cream (GF)

2 COURSE £14 3 COURSE £16