



FATHER'S DAY MENU

2 COURSES £20 3 COURSES £26

TO START

SOUP OF THE DAY WITH ARTISAN BREAD
HONEY GLAZED PORK CHEEKS, CARROT PUREE, SULTANA RAGU,
CARAWAY JUS
CAMEMBERT AND RED ONION TART WITH DRESSED ENDIVE

MAIN COURSE

SUNDAY ROASTS ALL SERVED WITH YORKSHIRE PUDDING, BEEF FAT ROASTED POTATOES, SMASHED
ROOT VEGETABLES, CAULIFLOWER CHEESE, BUTTERED GREEN VEGETABLES

AND LASHINGS OF GRAVY! CHOOSE FROM.....

ROASTED 28 DAY DRY AGED RIBEYE OF BEEF
ROSEMARY AND GARLIC STUDDED LAMB TOPSIDE
MINI HOG ROAST - BELLY OF PORK ROLLED WITH THE LOIN AND STUFFED
WITH APRICOT AND THYME STUFFING., CRACKLING & APPLE SAUCE

PEARL BARLEY NUT ROAST, BUTTERED NEW POTATOES SERVED WITH
VEGETARIAN GRAVY

BAKED SEA BASS, GINGER, SOY AND CHILLI VERMICELLI NOODLES,
PAK CHOI & TENDER STEM BROCCOLI

GAME AND RED WINE RAGU, PAPPARDELLE PASTA, FLAT LEAF
PARSLEY & PARMESAN

PORTOBELLO MUSHROOM WELSH RAREBIT. DAUPHINOIS POTATOES,
GARLIC & THYME SAUCE

DESSERTS

STICKY TOFFEE PUDDING, BANANA GELATO AND BUTTERSCOTCH SAUCE
CHOCOLATE AND HAZELNUT BROWNIE, CHOCOLATE WHISKY CREMEUX,
VANILLA GELATO

STRAWBERRY AND CREAM TART, ITALIAN MERINGUE AND CHANTILLY
CREAM

2 SCOOPS OF ROSSA ITALIAN GELATO (ASK SERVER FOR FLAVOURS)