

Father's Day Menu

Sunday 16th June

Pea and Lettuce South with Minted Truffle Cream

Cured Salmon with a Crab Thermidor Salad

Salad of Treacle Roast Quail, Confit Bacon and Shallots

Salad of New Season Asparagus, Free Range Egg, Caramalised Walnuts and Tomato Salsa

Goats Cheese Bon Bons, Pickled Vegetables, Beetroot and Chilli Jam

Traditional Roast Rump of Beef with Yorkshire Pudding and Seasonal Vegetables

Baked Fillet of Cod with a Sun Dried Tomato and Brioche Crust, Cockle Butter

Sticky Glazed Pork Fillet with Cured Ham and Curried Cauliflower Puree

Baked Mushroom and Gruyere Strudel, Summer Cabbage and Cashew Nut Pesto

Breast of Corn Fed Chicken with Wild Mushrooms, Asparagus and Pea Puree

Basket of Summer Berries with Honey Mascarpone

Vanilla Seed Crème Brulee with Granola Biscuit

Dark Chocolate and Caramalised Orange Cheesecake with Honeycomb

Bread and Butter Pudding with Rum Soaked Raisins and Bay Custard

Mature Farmhouse Cheeses served in the Traditional Way

2 Course £21.95

3 Course £26.95

Half portions at half price available for children

Allergen information is available for all dishes. Please ask a member of our team for specific details before ordering

