



FATHER'S DAY MENU



• 2 course £28.95 | 3 course £33.95 •



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STARTERS

CLASSIC PRAWN COCKTAIL

Shredded lettuce, cucumber & tomato,
served with brown bread & butter

VEGETARIAN CREAMY GARLIC MUSHROOMS

Pan fried mushrooms in a creamy garlic sauce,
served on toasted ciabatta with parmesan

BBQ GLAZED WINGS

Chicken wings marinated in BBQ sauce

POTTED PÂTÉ

Chicken liver pâté served with
red onion & toasted baguette

TERIYAKI PORK BELLY BITES

Sticky glazed pork belly bites

VEGETARIAN GOAT'S CHEESE & RED ONION TART

Mini tartlet filled with caramelised red onion & topped
with warmed goats cheese, served with a salad

MAIN COURSE

FATHER'S DAY CARVERY

Traditional homemade roasts, all served with stuffing, Yorkshire & chipolata sausage.

1 CHOOSE YOUR MEATS

- Gammon
- Beef
- Turkey
- Creamy Mash
- Roast Potatoes
- Roasted Root Veg

2 VEGETARIAN CHOOSE YOUR SIDES

- Braised Red Cabbage
- Cauliflower Cheese
- Creamed Leeks
- Steamed Carrots
- Medley of Green Veg

3 CHOOSE YOUR GRAVY

- Thick Homemade Beef
- Rich Homemade Vegetarian

10-OZ SIRLOIN

(+SURCHARGE £6)

Served with chunky chips, grilled
mushroom, tomato & either creamy
mushroom or peppercorn sauce

PAN FRIED SALMON

Salmon fillet, new potatoes, summer
vegetable medley & white wine sauce

BIG DADDY BURGER

Prime beef burger, crispy bacon,
crispy onions, double cheese & a sticky
BBQ sauce, topped with onion rings

HALF CHICKEN WITH MUSHROOM SAUCE

Grilled half chicken, creamy mushroom sauce,
mash potatoes & summer vegetable medley

TRADITIONAL BEEF SHIN SHEPHERD'S PIE

Slow-braised beef shin in a rich red wine gravy,
creamy mashed potato and baked until golden

VEGETARIAN THAI GREEN CURRY

Thai green curry of fresh vegetables cooked
in aromatic coconut milk with green chilli &
lemongrass, served with jasmine rice

VEGETARIAN CHICKEN CAESAR SALAD

Romaine lettuce, crispy bacon,
boiled egg, anchovies, croutons,
caesar dressing & parmesan cheese

DESSERTS

DOUBLE CHOCOLATE BROWNIE

Homemade chocolate brownie,
served with vanilla ice cream

BANOFFEE PIE

Homemade banoffee pie with rich toffee sauce,
fresh bananas and lightly whipped cream.

STICKY TOFFEE PUDDING

Date sponge soaked in rich toffee
sauce, served with custard

SUMMER BERRIES ETON MESS

Crunch meringue pieces & summer berries with
fruit coulis, chantilly cream & Ice cream

GLUTEN FREE VEGETARIAN KEY LIME PIE

Zesty key lime pie with a silky lime filling,
finished with a sprinkling of lime zest.

TRIO OF ICE CREAM

Choose three scoops from our
selection of ice creams & sorbets

VEGETARIAN VEGETARIAN ON REQUEST VEGAN GLUTEN FREE

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies

