



Fathers Day Menu

2 COURSE £32.00 | 3 COURSE £37.00

STARTERS

LEEK & POTATO SOUP,
RUSTIC BREAD ROLL, SALTED BUTTER (VE) (*GF)

PAN FRIED GARLIC KING PRAWNS,
TOASTED SOURDOUGH, ROCKET SALAD (*GF)

PAN FRIED WILD MUSHROOMS,
GARLIC & HERB SAUCE ON TOASTED BRIOCHE, DRESSED LEAVES (V) (*VE) (*GF)

CHICKEN LIVER PATE
APPLE & DATE CHUTNEY, TOASTED BRIOCHE

MAINS

SLOW BRAISED FEATHER BLADE OF BEEF,
ROAST POTATOES, HERITAGE CARROTS, BUTTERED GREEN BEANS, BEEF JUS (GF)

PAN ROASTED SALMON,
THYME AND GARLIC PARMENTIER POTATO, CAULIFLOWER PUREE, CHARRED ASPARAGUS (GF)

CHARGRILLED CHICKEN
FONDANT POTATO, TENDER STEM BROCCOLI, HERITAGE CARROTS, WHITE WINE VELOUTÉ (GF)

GRILLED GOATS CHEESE & AUBERGINE STACK,
PARMENTIER POTATOES, GRILLED ASPARAGUS (V) (GF)

DESSERT

STICKY TOFFEE PUDDING,
TOFFEE SAUCE, VANILLA POD ICE CREAM (*GF)

LEMON CHEESECAKE
ORANGE SORBET

APPLE AND CINNAMON CRUMBLE,
CRÈME ANGLAISE

TRIO OF WALLING ICE CREAM,
ROSSINI CURL WAFER (GF)



**FREE
PINT
FOR
DAD**



(V) VEGETARIAN | (GF) GLUTEN FREE | (VE) VEGAN | (*GF) CAN BE MADE GLUTEN FREE | (*VE) CAN BE MADE VEGAN
IF YOU WOULD LIKE INFORMATION ON INGREDIENTS WITHIN OUR MENU ITEMS IN RELATION TO ALLERGENS
OR FOOD INTOLERANCE, PLEASE ASK A MEMBER OF OUR TEAM AND THEY WILL BE HAPPY TO HELP.