

Happy *Father's* Day

£16.95 FOR 3 COURSES AND A FREE BOTTLE OF ABOLITION FOR ALL DADS!

Cream of Leek and Potato Soup

Served with toasted ciabatta croutons

Oven-baked Olive and Tomato Bruschetta (v)

Olives and tomatoes baked on puff pastry served with a goat cheese crumble and salad leaves

Chicken Liver Pate

Served with a caramelised onion chutney and toasted ciabatta bread

Ginger Seafood Salad

A mixture of prawn, mussel, clams and squid marinate in a fresh chilli, ginger, spring onion, garlic, coriander and lemon vinaigrette

Pork Rillettes

Slow cooked pork on toasted ciabatta bread and finished with a horseradish sauce

Grilled Farmhouse Salad

Mediterranean vegetables marinated in balsamic vinegar served with halloumi cheese



Traditional slow roasted Grand Reserve beef with a meat juice gravy

Slow roasted rare breed Pork served with an apple infused gravy

Chargrilled Chicken Supreme with a meat juice gravy

All the above served with Yorkshire puddings, roasted and mashed potatoes and a selection of vegetables
Can't choose? For a £2.50 supplement why not have a trio of meats

Beer Battered Lemon Sole Goujons served with thick cut chips and Tartare Sauce

Saffron Risotto

Arborio risotto rice mixed with saffron roasted vegetable

Bangers and Mash

Classic roasted sausages served with mashed potato, Yorkshire Pudding and gravy

Steak and Ale Pie

Slow cooked beef topped with a puff pastry lid, served with mashed potato, Yorkshire puddings and gravy



Semi Freddo

Cold set mousse and ice cream mixed with fruit of the forest and raspberry coulis

Eton Mess

Broken meringue nests mixed with fresh cream and fruits of the forest

Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice-cream

Cheeseboard

A selection of 'Parlour Made' local cheese and biscuits served with chef's chutney and grapes

Gelato

A choice of vanilla, chocolate or strawberry ice-cream

