

Father's Day

16th June 2019



3 Courses £32.50

Starters

Roasted Butternut Squash Soup, Toasted Homemade Rosemary Focaccia Bread (v) (gf*)
Duck Liver Pate, Gherkin Relish, Coriander Butter – Crostini (gf*0)
Smoked Chicken Terrine, Burnt Apple Purée, Crispy Sourdough, Baby Gem Lettuce
Crispy Whitebait, Curried Mayonnaise, Coriander Cress, Pickled Shallots
Sautéed Wild Mushrooms, White Wine Cream & Garlic Sauce, Aged Pecorino and Pea Shoots (v) (gf*)

Main Courses & Traditional Roasts

Roast Top Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*)
Roast Loin of Pork, Crackling, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)
Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)
Homemade Nut Roast with Fresh Seasonal Vegetables, Vegetarian Gravy and Roast Potatoes (v)
(All Roast Dinners are served with Roast Potatoes & Fresh Seasonal Vegetables)
Hake, Poached Leek Terrine, Potato Rosti, Steamed Mussels, Marinière Sauce, Parsley (gf)
Gourmet Burger, Farmhouse Cheddar, Toasted Brioche, Bacon, Coleslaw, Skinny Fries
King Prawn Linguine, Chilli, Courgette, Crispy Kale, Garlic
Pea & Courgette Risotto, Fresh Mint Lemon Balm (ve) (gf)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (v)
Blood Orange Posset, Raspberry Sorbet, Meringue (v) (gf)
Chocolate Fondant, Ginger Ice Cream, Raspberry Crumb (v)
Cropwell Bishop Stilton, Grapes, Celery, House Chutney, Biscuits (gf*)