

FATHER'S DAY MENU

1 COURSE - £22 | 2 COURSES - £26 | 3 COURSES - £30

Starters...

- Chefs soup of the day, soft focaccia, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v) ^
- Pressed guinea fowl & leek terrine, tarragon emulsion, apple chutney, brioche crisp ^
- Confit duck leg spring rolls, Asian fennel slaw, sweet & sour dipping sauce
- Katsu cod fish cake, baby leaf salad, lime aioli
- Beef & pork meatballs, San Marzano, pecorino *

The Main Event...

- Roast rump of aged beef or chicken, duck fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Crispy pork belly, fondant potato, curried cauliflower puree, summer succotash, jus *
- Pan fried fillet of sea bream, dauphinoise potatoes, asparagus, salsa verde *
- Pan fried chicken breast, herb roasted new potatoes, spinach, creamy marsala reduction *
- Roasted butternut squash risotto, sun blushed tomatoes, spinach, creme fraiche, pumpkin seeds (v) *
- Chicken, ham & leek pie, mushy peas, pan gravy, triple cooked chips
- Beef wellington, wilted spinach, Chantenay carrots, truffled & chive cream potatoes, jus [**£14**]
- 16oz T-Bone steak, tomato, confit mushroom, pea shoots, triple cooked chips [**£13**]

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and triple cooked chips.

- 6oz 50 day dry aged rump steak ^
- 9oz bacon chop, pineapple ^
- 12oz 50 day dry aged rump steak [**£3**] ^
- 10oz 70 day dry aged marbled sirloin steak [**£6**] ^
- 10oz 50 day dry aged rib eye steak [**£8**] ^
- 8oz Centre cut fillet steak [**£14**] ^

Sauces...

- | | | | |
|------------------------------|----|------------------|----|
| - Cracked black peppercorn * | £3 | - Red wine jus * | £3 |
| - Blackstick blue * | £3 | - Diane * | £3 |

Sides...

- | | | | |
|---|----|---------------------------------------|----|
| - Crispy belly pork, gochujang glaze * | £6 | - Tempura king prawns, sweet chilli | £6 |
| - Beer battered onion rings (v) | £5 | - Panko halloumi, chipotle jam (v) | £6 |
| - Tempura broccoli, honey, soy, sesame (v) | £5 | - Truffled Cauliflower cheese (v)* | £5 |
| - Chillli & lime tater tots, sesame aioli (v) ^ | £5 | - Garlic bread (add cheese +£1) (v) ^ | £5 |

Desserts...

- Chocolate fudge brownie, raspberry ripple ice cream, coulis (v) ^
- Lemon curd tart, Chantilly, crushed meringue (v)
- Sticky toffee pudding, toffee crunch ice cream, butterscotch sauce (v)
- Mini meringues, compote, Chantilly cream, raspberry ripple ice cream (v) ^
- White chocolate & pistachio panna cotta, roasted figs (v) *
- Cherry bakewell cheesecake, toasted almonds, compote
- Duo of ice cream: vanilla bean, toffee crunch, raspberry ripple (v) ^
- Liqueur Coffee – choose from Baileys, Jamesons, Tia Maria or Brandy

Tea/Coffee...

- | | |
|-------------------|-------|
| - Pot of Tea | £2.95 |
| - Americano | £2.95 |
| - Cappuccino | £3.20 |
| - Latte | £3.20 |
| - Flat White | £3.20 |
| - Mocha | £3.20 |
| - Espresso | £2.20 |
| - Double Espresso | £3.60 |

Food Allergy? Please speak with a member of our team! Gluten free* / gluten free on request ^