

Fathers day

June 16 - 3 course - £32.50

Starters

Pea, maple ham + mint soup, breads (GFO)

Chicken liver pate, chicken skin butter, roasted onion chutney, sourdough (GFO)

Salmon tartare, apple + celeriac petit salad, avocado mousse, sesame cracker (GFO)

Grilled asparagus, poached egg, truffled hollandaise, aged parmesan (v) (GF)

Burrata, mandarin, mint, molasses, pistachio, pomegranate (v) (GF)

Mains

Slow-cooked Sirloin of Beef, Yorkshire pudding, all the trimmings (GFO)

Roast Free range chicken, Yorkshire pudding, sage stuffing, all the trimmings (GFO)

Slow-cooked pork belly, Yorkshire pudding, sage stuffing, all the trimmings (GFO)

Roasted butternut squash, bean + cheddar pie, Yorkshire pudding, all the trimmings (v)

Baked Salmon fillet, fondant potato, fine beans, spiced shellfish ragu, burnt lemon (GF)

Pan-fried sea bass, smoked pomme puree, pea + pancetta à la Française, white wine cream (GF)

Roquefort + roasted shallot tart, butternut squash puree, rocket salad (v)

Heritage fillet steak, truffled mash, asparagus, roasted shallot, sauce au poivre + £7 (GFO)

Puds

Lemon tart, raspberry sorbet

Chocolate torte, Chantilly cream, kirsch cherry compote

Cheese selection + £2 (GFO)

Crème brûlée, home-baked short bread (GFO)