

FATHER'S DAY MENU

16 June 2019

APPETISERS

Breads freshly baked and butter v

Crispbreads GF WF V Ve

Hummus roasted garlic GF WF V VE

STARTERS

Fishcakes smoked salmon with herb and caper mayonnaise

Lamb shoulder taco with pickled red onion, mint yogurt and radishes

Aubergine roasted with hazelnuts, garlic aioli and coriander GF WF DF V Ve N

MAINS

Beef thyme roasted with roast potatoes, pork and herb stuffing, Yorkshire pudding, honey glazed carrots and seasonal greens

Cod roasted with a cucumber, mustard and caper dressing, seasonal greens and crushed jersey royals GF WF

Tomatoes heritage with basil mascarpone, quinoa and black olive crumble GF WF V

DESSERTS

Treacle tart with lemon curd ice cream v N

Mocha and caramel cheesecake with chocolate soil and toffee sauce v

Raspberry crème brûlée, raspberry sorrel sorbet and vanilla shortbread v

£30 per person

Over 8's child portion main course, scoop of ice cream and a drink available at **£15 per person**

3-8 years kids' menu available at **£8 per person**

*Ask us for gluten free bread.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts

Please tell us if you have an allergy. Full allergen information is available, but we cannot guarantee that dishes are allergen free.

Everything is cooked to order. Dishes can arrive at different times and we appreciate your patience when we're busy.

Tips are shared equally among our team.

