

# Fathers Day 2026



## 3 COURSE MENU £43 PER PERSON

### To Start

Steamed Asparagus, Tomato Vinaigrette & Crispy Shallots (V/VE/DF)

Pork & Chorizo Bon Bons, Roasted Garlic Aioli

Chicken Liver, Smoked Bacon & Brandy Pate, With Red Onion Chutney & Toasted Crostini's  
(GF OPTION AVAILABLE)

Salt & Chilli Squid, Mango, Chilli & Coriander Salsa (DF)

Toasted Bruschetta, Tomato Salsa, Glazed Goats Cheese, Rocket & Balsamic (V)  
(GF OPTION AVAILABLE)

Smoked Salmon, Prawn & Cream Cheese Roulade, Cucumber & Radish Salad (GF)

### The Main Event

Roast Sirloin Of Beef, Roast Potatoes, Yorkshire Pudding, Cauli Cheese, Seasonal Vegetables & Chefs Renowned Gravy  
(GF/DF OPTION AVAILABLE)

Roast Belly Of Pork, Sage & Onion Stuffing, Roast Potatoes, Yorkshire Pudding, Cauli Cheese, Seasonal Vegetables & Chefs Renowned Gravy  
(GF/DF OPTION AVAILABLE)

Roast Breast Of Turkey, Sage & Onion Stuffing, Roast Potatoes, Yorkshire Pudding, Cauli Cheese, Seasonal Vegetables & Chefs Renowned Gravy  
(GF/DF OPTION AVAILABLE)

Loaded Wagyu Burger, Smoked Cheddar, Bacon, Hash Brown, Baby Gem Lettuce & Beef Tomato, In A Toasted Brioche Bun  
With Hand Cut Chips & Coleslaw  
(GF/DF OPTION AVAILABLE)

Crab & Soft Herb Linguine, Pan Fried Seabass Fillet & Basil Cress (DF)

Camembert, Black Grape & Pistachio Puff Pastry Tart, Salad & Hasselback Potatoes (V)

Carrot & Spiced Marmalade Wellington, Roast Potatoes, Seasonal Vegetables & Vegan Gravy (V/VE/DF)

### To Finish

Sticky Toffee Pudding With Custard (V)

White Chocolate, Raspberry & Pistachio Roulade, Raspberry Sorbet (GF/V)

Vanilla Cheesecake With Sugared Berries & Whipped Cream (V/GF)  
(VE OPTION AVAILABLE)

Warm Chocolate Brownie & Honeycomb, Espresso Caramel Sauce, Whipped Cream (V/GF)

A Choice Of Ice Cream – Chocolate, Vanilla, Strawberry Or Honeycomb (V) (VE/DF/GF VANILLA ICE CREAM ON REQUEST)

Cheese Platter - Stilton, Mature Cheddar & Creamy Brie With Savoury Crackers, Warm Honey, Celery, Grapes (V)

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## ORDER FORM

KINDLY REQUESTED FOR TABLES OF 6 OR MORE

BOOKING NAME..... DATE OF BOOKING...../...../..... TIME OF BOOKING.....

NAME	STARTER	MAIN	DESSERT	ALLERGENS
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				

A £5 Per Person Non-Refundable Deposit Will Please Be Required On Booking. A pre-order is please required for tables of 6 or more.  
An Optional 10% Service Charge Will Be Added To Your Bill For Our Hard-Working Team Preparing & Serving Your Meal.

### ALLERGENS

#### PLEASE MAKE YOUR SERVER AWARE IF YOU HAVE AN ALLERGY

Our Food Is All Prepared In A Working Kitchen So Any Dish May Contain Traces Of Nuts, Gluten, Crustaceans, Eggs, Fish, Peanut, Soybeans, Milk, Celery, Mustard, Sesame, Sulphur Dioxide And Sulphate, Lupin & Molluscs

As We Have A Working Kitchen There Is A Small Risk That Tiny Traces Of These May Be In Any Other Dish Or Food Served Here. We Understand The Dangers To Those With Severe Allergies, So Please Make Your Server Aware If This Is The Case & That Information Will Be Passed To The Kitchen Team.

SUITABLE FOR: V = VEGETARIAN VE= VEGAN GF = GLUTEN FREE DF= DAIRY FREE