



All of our ingredients are seasonally sourced from across the land and sea so when it comes to quality and flavour there is no compromise.


## FATHER'S DAY

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THREE COURSES FOR £27.50 PER PERSON

## STARTERS

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FRESHLY PREPARED SOUP OF THE DAY   
served with bloomer bread and butter

CHICKEN LIVER PATE  
chicken liver pate served with a toasted bloomer bread and red onion chutney

SMOKED SALMON AND KING PRAWNS   
with avocado, cucumber and tomato timbal, bound with iceberg lettuce and marie rose sauce


ASPARAGUS SPEARS  
wrapped in pancetta and served on a bed of sweet potato puree and pine nuts


MEAT BALLS  
served on garlic ciabatta with a rich tomato sauce


POACHED EGG FLORENTINE   
served on a toasted English muffin with spinach and hollandaise sauce


## MAINS

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OVEN ROASTED SIRLOIN OF BEEF   
with roasted potatoes, carrot and swede mash, creamed petit pois and pancetta, roasted parsnip garnish, yorkshire pudding and chef's gravy

SCOTTISH SALMON WELLINGTON   
wrapped in spinach in a puff pastry case and served with fondant potato, crayfish sauce and asparagus garnish

RATATOUILLE   
mediterranean vegetables in a shortcrust pastry case, served with a rich tomato sauce, fresh salad and fondant potato

OVEN ROASTED CHICKEN BREAST   
with roasted potatoes, carrot and swede mash, creamed petit pois and pancetta, roasted parsnip garnish, cranberry filo parcel, sausage meat and chef's gravy

ROASTED LAMB SHANK  
served with mashed potatoes and a rich root vegetable gravy

## DESSERTS

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CHOOSE ANY FROM OUR DESSERTS OF THE DAY

Vegetarian 