

# FATHER'S DAY MENU

3 COURSES 24.50

DAILY BAKED BREAD or OLIVES 3.50 each

## STARTERS

SOUP OF THE DAY, homemade bread

HOME CURED GRAVLAX, celeriac remoulade, baby leaf salad, croutes

SCOTCH EGG, beetroot ketchup

BLACK PUDDING HASH, fried egg, jus

BRIE, TOMATO TART, sundried tomato pesto, baby leaf salad

CHICKEN LIVER PARFAIT, red onion marmalade, toast

SCOTTISH ROPE-GROWN MUSSELS, lemongrass, chilli, ginger, homemade bread

## MAINS

ROAST CHICKEN SUPREME, herb, sausage meat stuffing

ROAST SIRLOIN OF BEEF (served pink)

ROAST PORK BELLY, herb, sausage meat stuffing, crackling

ROAST LAMB RUMP, mint, pear stuffing, red wine jus (served pink) (2.5 supplement)

*All roasts are served with Yorkshire pudding, seasonal vegetables, roast potatoes, jus*

BEER BATTERED FISH & CHIPS, pea purée, tartare sauce

ASPARAGUS, PEA RISOTTO, white wine, rocket salad, basil oil

8OZ STEAK BURGER, (pink/well done) toasted brioche, gherkins, relish, gruyere, triple cooked chips

MARKET FISH OF THE DAY, asparagus, samphire, jersey royals, white wine cream sauce

## SIDES

Triple cooked chips – Duck fat roast potatoes - Swede, carrot mash –

Cauliflower cheese - Braised red cabbage – Beer battered onion rings 3.50 each

## DESSERTS

CHOCOLATE CREMEUX, vanilla ice cream, honeycomb

VANILLA PANCOTTA, shortbread, raspberry compote

APPLE, CINNAMON CRUMBLE, egg custard

ORANGE, ALMOND CAKE, clotted cream ice cream

SELECTION OF CHEESE, apple, pear chutney, crackers

*All of our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens.*