



## FATHER'S DAY MENU

Sunday 16<sup>th</sup> June 2024

LUNCH 2-COURSES 25 LUNCH 3-COURSES 29

EVENING 2-COURSES 27 From 5 p.m. EVENING 3-COURSES 32

Not Available Saturday Evening

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

### STARTERS

- Meatballs with Buffalo Mozzarella in Tomato & Pesto Sauce (N)
- Smoked Mackerel & Potato Caesar Salad
- Fresh Soup of the Day (V)
- Nduja with Prawns, Orzo & Courgette Pasta (S)
- Charred Tomato & Artichoke Ricotta & Basil Salad

### MAIN COURSES

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables  
*(Sunday Lunch only)*

- Duo of Lamb & Chicken Kebab on Rice Pilaf with Tzatziki
- Fresh Sea Trout with Beetroot & Dill Pesto
- (Please ask for alternative choices of fish dishes)*

Citrus Turkey Schnitzel with Mango Salsa

- Satay Free-range Pork with Coconut Milk, Peanut Butter & Spring Onions (N)
- Duck Confit with Smoked Bacon, Diced Vegetables & Lentil Honey Sauce

*(All the above served with Vegetables & Potatoes)*

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad  
Mixed Bean & Pulse Cassoulet (Vegan)

Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce,  
Selection of Fresh Vegetables (Vegan)

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables *(Sunday Lunch only)*  
For extra vegan options

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

### SELECTION OF HOMEMADE DESSERTS

- Honey Grilled Tropical Fruit Kebabs with Blood Orange Sorbet (GF) (DF) Vegan
- Baked Marbled Chocolate Mousse Cheesecake with Salted Caramel Ice Cream
- Mango & Passionfruit Eton Mess (GF)
- Vanilla Panna Cotta with Compote of Summer Berries
- Fresh Fruit Salad (GF) (DF)
- Crème Brulee (GF)
- Selection of Ice Creams & Sorbets

Cheeseboard 4.5 supplement

## OUR A LA CARTE MENU IS ALSO AVAILABLE

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

A Discretionary 10% Service Charge will be added to your Bill

**ALLERGENS** - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where celery, cereals containing gluten (such as barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million) and tree nuts (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.