



MEET EAT DRINK RELAX

# FATHERS DAY MENU

\*TWO COURSES £19

\*THREE COURSES £21

## STARTERS

Tomato and Thai Basil Soup (V)

*Bread and butter*

Shell Baked Scallop Thermidor

*Gruyère crust, leeks*

Duo of Croquets

*Prosciutto ham and mozzarella with spinach,*

*Creamy leek sauce*

Twice Baked Cheese Soufflé (V)

*Onion marmalade, béchamel*

## MAINS

Roast Sirloin of Beef

*Yorkshire pudding, butter roasted potatoes, green vegetables,  
cauliflower cheese, gravy*

Grilled Pork Loin Steak

*Roasted cherry tomato, pineapple, hen's egg,  
garlic butter, baby potato*

Pan Fried Cod Fillet

*Chorizo and bean cassoulet, king prawns,  
arancini, butter lemon sauce*

Shallot Tarte Tatin (V)

*Goat cheese, apple, balsamic, baby leaf salad*

## DESSERTS

*See separate dessert board*

PLEASE NOTIFY THE FRONT OF HOUSE STAFF IF YOU HAVE ANY SPECIAL DIETARY  
REQUIREMENTS OR ALLERGIES