

# FATHER'S DAY MENU



3 COURSES: £32.50 | 2 COURSES: £26.50

## STARTER

### HEBRIDEAN SMOKED SALMON & KING PRAWNS <sup>(GFC)</sup>

avocado, caviar, sourdough

### HOMEMADE SOUP OF THE DAY <sup>(GFC)(DF)(VE)</sup>

sourdough bread

### SZECHUAN STICKY CHILLI BEEF <sup>(DF)</sup>

pickled ginger, chilli, lime, spring onion

### SUPERFOOD SALAD <sup>(VE)(GF)(DF)</sup>

tenderstem broccoli, soya beans, quinoa, avocado, toasted pumpkin seeds, dried cranberries, golden raisins & radishes, seasonal leaves, citrus dressing

### CHICKEN LIVER PARFAIT

cranberry relish, brioche

### FARMER'S PLATTER TO SHARE

Owen Taylor's pork pie, Owen Taylor's scotch egg, sliced ham, black bomber cheddar, Colston Bassett Stilton, vine tomatoes, pickle, sourdough bread

## MAIN

### ROASTED SIRLOIN OF STAFFORDSHIRE BEEF

Yorkshire pudding, gravy

(Add cauliflower cheese - serves two +4.90)

### ROAST BREAST OF CHICKEN

mushroom, tarragon sauce

(Add cauliflower cheese - serves two +4.90)

### THE MEYNELL STEAK & ALE PIE

house chips or mashed potato, seasonal vegetables, rich gravy

### THE DOUBLE WHAMMY BURGER <sup>(DFC)</sup>

two 6oz beef burgers, BBQ pulled pork, American style cheese slice, house chips

### ROASTED SPICED CAULIFLOWER STEAK <sup>(GF)(VE)</sup>

chickpeas, spinach, tomatoes, crispy fried shallots

### SWORDFISH <sup>(GFC)</sup>

crushed new potatoes, avocado salsa, lemon oil

### 14OZ GAMMON <sup>(GFC)</sup>

pineapple, asparagus, house chips

## DESSERT

### BANANA WAFFLE

caramel sauce, vanilla ice cream

### VANILLA CRÈME BRÛLÉE <sup>(GFC)</sup>

seasonal berries, Amaretti biscuits

### CHOCOLATE BROWNIE <sup>(GFC)</sup>

hot chocolate sauce, vanilla ice cream

### ETON MESS <sup>(GFC)</sup>

meringue, seasonal berries, fruit coulis



v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

