

FATHER'S DAY MENU

• STARTERS •

Ribs

Succulent pork ribs cooked in a barbeque sauce.

Soup

Freshly made soup of the day – please ask your waiter for today's dish.

Grilled Sardines

Fresh sardines grilled and finished with garlic and lemon.

Chicken Liver Pâté

Homemade pâté served with toast and chutney.

Melon Berry Coupes

Melon balls mixed with fresh berries.

• MAIN COURSES •

Slow Roasted Shoulder of Lamb

With a port and redcurrant sauce.

Beef Bourignon

Gently braised beef in a red wine sauce, finished with button mushrooms, onions and lardons of bacon.

Gammon Steak

Served with your choice of egg or pineapple.

Stuffed Plaice

Filled with a tomato and prawn medley.

Mushroom Gateau

Alternate layers of mushrooms and pancakes finished with a wild mushroom sauce.

• DESSERTS •

Warm Chocolate Brownie

Served with ice cream.

Treacle Pudding

An old favourite of light suet sponge and syrup, served with custard.

Bakewell Tart

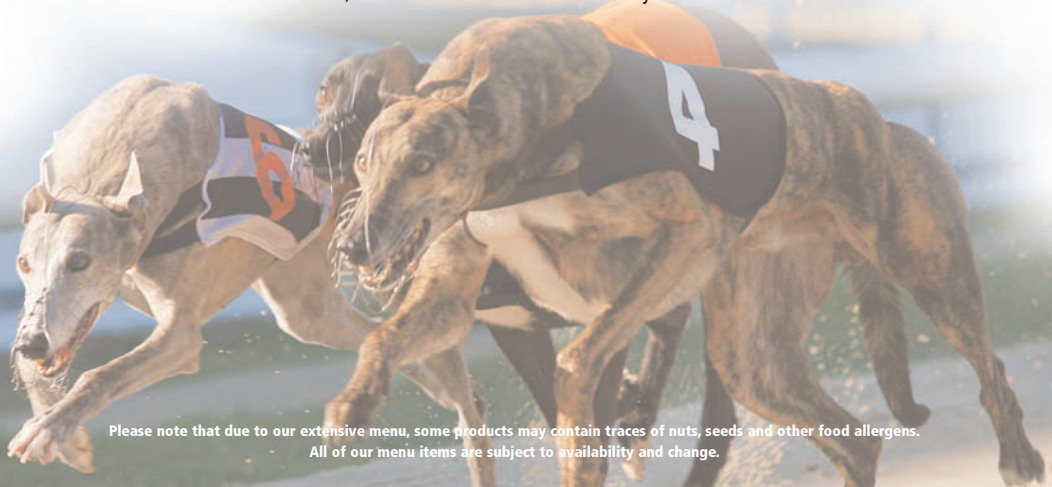
Served with chantilly cream.

Rhubarb and Ginger Crumble

Served with custard.

Cheese and Biscuits

Cheddar, Stilton and Brie served with celery and crackers.



Please note that due to our extensive menu, some products may contain traces of nuts, seeds and other food allergens. All of our menu items are subject to availability and change.