

# Father's Day

3 course 43.95

2 course 38.95



## Starters

Smoked chorizo & butter bean soup, charred bread, Netherend farm butter GF-R

Pulled Beef & dripping hash browns, baby watercress, horseradish crème fraiche

Teriyaki chicken wings, Asian slaw DF-R

Crab linguine, lemon, dill, chilli, crème fraiche, finished with Parmesan GF-R

Ashby Asparagus, Parma ham & Parmesan salad, aged Modena balsamic vinegar GF-R, DF-R

Twice baked Gorgonzola cheese souf'le, roasted red pepper & chilli jam, crispy onions, basil oil

Classic caprese salad with mozzarella, heritage tomatoes & pesto dressing GF-R, DF-R, V, VE-R

## Sunday Roasts

Roast sirloin of beef GF-R

Roast loin of pork, crackling GF-R

Garlic & rosemary studded leg of lamb GF-R

Roast Breast of turkey, pigs in blankets GF-R

Sweet potato, roast red pepper & cannellini bean bake V, VE-R

All roasts above are served with Yorkshire pudding, roasted potatoes, roasted roots, seasonal vegetables & pan gravy

(GF-R without Yorkshire pudding)

## Mains

Fillet of Salmon, Chargrilled courgette, baked Jersey royal new potatoes, peppers & tomatoes, crispy capers DF-R

Smoked paprika Baked Sweet potato & cottage cheese, red pepper, spring onion & sweetcorn salsa, rocket V, GF-R,

VE-R, DF-R

Roast supreme of Chicken, roasted baby gem, peas & pancetta, chicken sauce GF-R, DF-R

The Skipper burger, smoked bacon, smoked cheddar cheese, brioche bun, triple cooked chips

Harissa Carrot & onion bhaji burger, green chilli & spring onion mango chutney, skinny fries GF-R, VE-R, DF-R

V: Vegetarian, VE-R: Vegan on request, GF-R: Gluten-free on request, DF-R: Dairy-free on request

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross-contamination may occur.



## Desserts

Sticky toffee pudding, caramel sauce, vanilla ice-cream V, GF-R, VE-R

Classic English Apple Crumble, crème anglaise V

Raspberry and Peach Bakewell tart, raspberry ripple ice cream V

White Chocolate Pannacotta, mixed berry compote, raspberry meringue shards GF-R

Classic Vanilla Crème Brûlée, vanilla shortbread V, GF-R

Warm chocolate chunk cookie, chocolate ice cream, lashings of chocolate sauce V

Affogato & Cantuccini, flavoured with fruit, nut & chocolate V, Decaf Available on Request  
Add a liqueur: Amara, Bailey's, Disaronno, Cointreau, or Kahlua 4.80

Selection of three artisan cheeses, fig relish, fruit, biscuits

Ice-cream & sorbet - Three scoops

- Vanilla VE-R, GF-R
- Strawberry GF-R
- Chocolate GF-R
- Mango Sorbet VE-R, GF-R
- Raspberry Sorbet VE-R, GF-R
- Blackcurrant Sorbet VE-R, GF-R

## Liqueur Coffee

French Coffee, Courvoisier VS, cream 8.75

Calypso Coffee, Kahlua, cream 8.75

Irish Coffee, Jameson's. cream 8.75

Decaf Available on Request

## Dessert Wines

Fonseca Port, full-bodied and firm 75ml 4.75

Pedro Ximenez, intense and sweet 75ml 4.95

Moscato D'asti, notes of acacia honey and apricot 75ml 5.25

Sauternes, fresh and light 75ml 7.50

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