

# FATHER'S DAY

Three courses for £39

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## STARTERS

Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread (vg)  
Seasonal soup of the day, warm sourdough (vg)  
Hoisin mushroom spring roll, pickled cucumber, pink ginger salad (vg)  
Rare & Pasture country pâté, confit potato & gribiche salad, pickled celery, grape mustard, sourdough  
Lobster thermidor crumpet, pink grapefruit salad

## ROASTS

Dry aged rump of beef, horseradish crème fraîche  
Quarter lemon and thyme roast chicken, bread sauce  
Wild mushroom and spinach strudel (vg)  
Smoked date and maple glazed ham, grain mustard gravy  
Roast saddle of lamb, mint sauce

*All roasts served with maple heritage carrots, onion puree, cavolo nero, sage and  
suet stuffing, roast potatoes, and Yorkshire pudding*

## MAINS

Fish and chips, mushy peas, curry sauce, tartare sauce  
Dry-aged double cheeseburger, American cheese, signature sauce, fries  
Crab linguine, chilli, tomato, garlic, lemon, parsley

## PUDDINGS

Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream (v)  
Dark chocolate mousse bombe, dulce de leche (v)  
Strawberry shortbread cheesecake, basil and meringue Chantilly cream  
Cherry, almond and coconut crumble, plant based vanilla bean custard (vg)

## SIDES

Baron Bigod Cauliflower cheese, parsley crumb 8.7  
Pigs in blankets, honey & grain mustard gravy 8.5  
Loaded wedge salad, roast garlic ranch, chives, crispy onions (v) 8.4  
Roasted beetroot & goat's curd, toasted kasha, cured lemon & dill dressing (v) 8.1  
Charred Tenderstem® broccoli & Jerusalem artichokes, radicchio & burrata, burnt orange,  
smoked almonds (v) 9.6

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*For allergen information please see reverse  
or ask a member of the team*



### *Allergen Info*

For detailed allergen information please scan the QR code or talk to a member of the team.

### *Please Note:*

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info. Adults need around 2000 kcals a day.