

FATHER'S DAY

Sunday 16th June

Three course lunch 39.95

Aperitif: A glass of Laurent Perrier Champagne 13.95

FOR THE TABLE

Artisan bread with English butter 4.5 With extra virgin olive oil and balsamic reduction 5
Mixed Italian olives 5.5

STARTERS/LIGHT BITES

Pan seared Mackerel Fillet*1/4/9/10

Served with a cherry vine tomato chilli salsa and crisp leaf salad

Zucchini Fritti (vg) *8

Crispy deep fried zucchini served with aioli dip

Smoked Salmon, Cream Cheese and Dill Tartlet *1/4/7

Served on a crispy mixed leaf salad and rounded with house dressing

Lollipop & Mango Chilli Prawns *1/3/4/10

Skewered Atlantic King prawns coated in mango & chilli on a bed of baby leaf salad and sweet chilli dressing

San Daniele Ham, Napoli Salami & mini Mozzarella

Served with homemade Focaccia bread

MAINS

Aberdeen 28 day matured Roast Sirloin of Beef *1/3/7/10

Served with Maris Piper roast potatoes & seasonal vegetables topped with red wine gravy

Rotisserie Chicken *1/3/7/10

Rotisserie half chicken served with crunchy roast potatoes, stuffing and seasonal vegetables

Vegan Nut Roast *1/7/8/10

Served with roast potatoes, seasonal vegetables and vegan gravy

Marsh fed Rack of Lamb *1/3/7/10

Roasted Rack of lamb with crunchy roast potatoes and seasonal vegetables

French Trim Pork Loin*1/3/7/10

Served with pork sausage stuffing and pigs in blankets

All the above served with Yorkshire pudding, cauliflower cheese and honey roasted parsnips

Grilled Wing of Clacton caught Skate *1/2/4/7/9

with caper Beurre Noisette, triple fried chunky chips & samphire

Fishmonger's Catch of the Day

Served with triple fried chunky chips

DESSERTS

Papa's Favourite Classic Italian Tiramisu

(contains nuts) * 1/3/5/6/7/8

With hazelnut chocolate sauce, Oreo crumble

White Chocolate Blondie *1/3/6/7/8

Served warm topped with salted caramel sauce and Bourbon vanilla ice cream

Galaxy Ripple Chocolate Cheesecake *1/3/5/8

With Belgian dark chocolate sauce and chocolate chip ice cream

Madagascar Vanilla Pannacotta (Vegan option available) *7

Served with English strawberries and a raspberry coulis

A Platter of British and European Cheeses *1/3/9/11/12

*Served with a selection of crackers, fresh grapes, celery and homemade chutney
(£6 Supplement)*

ALLERGEN INFORMATION

Please let a member of staff know any allergen or dietary requirements you may have

*Allergen Codes as follows

1 Gluten 2 Crustacean 3 Egg 4 Fish 5 Peanuts 6 Soybeans 7 Lactose 8 Nuts 9 Celeriac 10 Mustard 11 Sesame 12 Sulphur Dioxide & Sulphates 13 Lupin 14 Molluscs

Other Information

Children's options are available. All prices are inclusive of VAT. Items subject to change.

A discretionary 10% service charge will be added to your bill.