

# FATHER'S DAY



## MENU

2 COURSE £28.95 | 3 COURSE £34.95



### STARTERS

**Chicken & Bacon Pate**  
Chicken & smoked bacon pate, spiced chilli jam, toasted bloomer

**VE Tomato & Tarragon Soup**  
Tomato & tarragon, served with rustic bread

**VE Wild Mushrooms in Garlic Cream**  
Creamed garlic mushrooms served on toasted sourdough with parmesan crumb

**Teriyaki Pork Skewers**  
Teriyaki, honey, soy & red chilli pork skewers with sesame seeds and spring

**Pan Fried Scallops +£4**  
Served on a sweetcorn puree with prosciutto crisp

**Crispy Chicken Wings**  
Peri peri chicken wings, served with a blue cheese sauce

### MAINS

#### FATHER'S DAY ROAST

All our roasts' selections are served with roast potatoes, creamed savoy, squash purée, honey glazed carrots & parsnips, buttered greens, gravy & Yorkshire pudding

#### CHOOSE FROM

**VE Vegan Wellington**      **Norfolk Turkey**  
**Roast Sirloin of Beef**      **Roast Pork & Crackling**

**Trio of Roast +£3 Surcharge**  
Beef, Turkey & Pork crackling

#### VE SIDES

• Onion Rings	£4.25	• Roast Vegetables	£4.25
• Pub Chips	£3.35	• Buttered Greens	£4.25
• Stuffing	£3.85	• Cauliflower Cheese	£3.85

**Smoked Cheese & Brisket Burger**  
British Burger topped with melted applewood cheddar, pulled BBQ beef brisket and gravy

**VE Vegan Panang Curry**  
A fiery aromatic coconut sauce with mixed vegetables & affirm lime leaves, jasmine rice

**10oz Sirloin +£5**  
Served with garlic butter, triple cooked chips, grilled mushroom & confit tomatoes

**Pan Fried Seabass**  
Pan fried seabass in a white wine & parsley sauce, served with crushed new potatoes & seasonal greens

**Coq Au Vin**  
Chicken breast served on dauphinoise potatoes with a baby shallot, bacon & red wine sauce with buttered seasonal vegetables

**Cajun Caesar Salad**  
Romaine lettuce, crispy bacon, boiled egg, anchovies, croutons, cajun dressing & parmesan cheese

### DESSERTS

**Brownie Sundae**  
Warm brownie pieces, hot fudge sauce, vanilla ice cream, white chocolate flakes, cream

**Toffee & Chocolate Profiteroles**  
Homemade cream filled profiteroles choux balls

**Treacle Sponge**  
Classic sponge pudding with a sticky syrup, served with custard

**Trio of Ice Cream/VE Sorbet**  
Ask your server for our selection of ice-creams and sorbets

**Vanilla & Biscoff Cheesecake**  
Creamy Biscoff cheesecake with vanilla ice cream

**Cheese & Biscuits**  
Served with apple, brandy chutney & grapes

Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu, which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross-contamination, but they are very fast environments, so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information, please ask one of our team members.

\*Pint of house beer, or alternative.  
Offer on bookings booked before  
10th June 2024 only.