

## FATHERS DAY LUNCH

### STARTERS

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**Classic French Onion Soup V, GFo**

**Smoked haddock fishcake GF**  
*Gribiche sauce, poached egg*

**Rustic Caprese Salad V, DF, GFo**  
*Heritage tomatoes layered with basil oil, capers, olives, and sun-dried tomato focaccia croutons*

**Ham hock & pistachio Ballotine GFO DFO**  
*Toasted brioche, caramelised red onion chutney*

### MAINS

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Sunday Roast served with roast potatoes, carrots, parsnips, seasonal greens, gravy & Yorkshire pudding Gfo

Choose from:

**Treacle Roast Top Side of British Beef**

**Roast Chicken Supreme**

**Belly of pork**

**Nut Roast V, Vg**

**3 Meat Roast £3.00 supplement**

**8oz Grilled Swordfish steak GF DF**  
*Caponata, crispy curly kale*

**Creamy Quattro Formaggio Gnocchi V**  
*Crispy onion, homemade herb & garlic bread*

**Hunters Burger**  
Vegan Option Available  
*mature cheddar, baby gem, beef tomato homemade burger relish and skin on fries*  
Add an extra patty for £5 / Add bacon for £2 / Add fried egg for £2 / Add stilton cheese for £2.50

**20oz Rib Eye on the bone GFO DFO**  
*Skin on fries, mushroom, tomato, onion rings & peppercorn sauce £45*

## PUDDINGS & CHEESE

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### **Mango curd shortbread GF, V**

*Silky mango curd with a bright tropical sweetness, served with a buttery shortbread*

### **Classic Tiramisu V**

*Espresso soaked Savoiardi layered with mascarpone cream & finished with cocoa*

### **Rhubarb & apple crumble GF, DFO**

*Vanilla ice cream*

### **Cheese Board £5.00 supplement**

*A curated selection of cheeses, paired with homemade chutney, crisp biscuits, and fresh grapes—a classic combination of savoury, sweet, and crunchy*

### **Ice-Creams or Sorbets Vgo – Three Scoops**

*Pick any three scoops of creamy ice cream or refreshing sorbet. A sweet treat for every craving!*

**£29 for Two Courses**

**Or**

**£35 for Three Courses**