



# FATHER'S DAY MENU

TWO COURSES 30.00 | THREE COURSES 35.00

## STARTERS

- GF V WHITE ONION SOUP Garlic & Herb Croutes, Soda Bread, Whipped Butter  
V WHIPPED GOATS CHEESE Garden Beetroot, Balsamic, Date Ketchup  
YORKSHIRE HAM KNUCKLE Caper & Parsley Terrine, House Pickle, Crostini  
GIN CURED SALMON Fennel Salad, Dill, Rye Bread  
CHARRED GARDEN ASPARAGUS Prosciutto, Soft Hen Egg, Hollandaise

## MAIN COURSE

*Traditional Sunday Roasts*

ROAST BEEF Served Pink

PORCHETTA with Sausage Meat, Sage & Onion

ROAST CHICKEN SUPREME Thyme & Garlic

V MOUNT ST JOHN GARDEN ROASTED VEGETABLE WELLINGTON

TRIO OF ROAST Beef, Chicken & Porchetta | +3 Supplement

ALL THE ABOVE ARE SERVED WITH A YORKSHIRE PUDDING, CAULIFLOWER CHEESE, VEGETABLES, ROAST POTATOES & BOTTOMLESS GRAVY

PAN FRIED FILLET OF SEABASS Dill & Parmesan Gnocchi, Sea Herbs, Saffron & Mussel Cream

## DESSERTS *There's always room!*

WARM STICKY TOFFEE PUDDING Toffee Sauce, Honeycomb, Vanilla Ice Cream

DARK CHOCOLATE & ORANGE DELICE Orange Segments, Chocolate & Orange Ice Cream

STRAWBERRIES & CREAM Textures of Strawberries, White Chocolate & Vanilla Crème Brulee, Strawberry Ice Cream

RHUBARB & ALMOND SPONGE Crème Anglaise, Clotted Cream Ice Cream

THREE YORKSHIRE CHEESES Celery, Grapes, House Chutney, Crackers | +3 Supplement

V VEGAN V VEGETARIAN GF GLUTEN FREE GFO GLUTEN FREE OPTION VGO VEGAN OPTION AVAILABLE

IF YOU REQUIRE MORE INFORMATION ABOUT ANY INGREDIENTS OR ALLERGENS IN OUR DISHES, PLEASE ASK A MEMBER OF OUR TEAM.  
DUE TO THE NATURE OF OUR BUSY KITCHEN, WE CANNOT GUARANTEE ANY OF OUR DISHES TO BE 100% ALLERGEN FREE