



# Father's Day Menu

2 Courses - £35.00

3 Courses - £39.50

## Starters

**Cocktail** – Atlantic prawn cocktail, classic cocktail sauce \*\*  
Crustacean, celery, egg, mustard, gluten (bread)

**Soup of the day** \*\*  
Celery, milk, gluten (bread)

**N'duja en crouete** – pork sausage with n'duja filling, puff pastry, buttered spinach, parmesan cream  
Milk, sulphite, gluten, egg, soya

## Mains

**Lamb** – roast Scotch rump of lamb, Yorkshire pudding, seasonal vegetables, roast natural gravy \*\*  
Gluten, egg, milk, sulphite, celery

**Beef** - Scotch 25 day - dry aged roast sirloin "Cooked Pink", Yorkshire pudding, seasonal vegetables, roast natural gravy \*\*  
Gluten, milk, celery, soya

**Fish** - golden battered North Sea haddock fillet, garden peas, chip shop chips, tartar sauce \*\*  
Fish, gluten, (egg – tartar sauce)

**Vegetarian** – please ask your server (v) \*\*  
Milk, nuts, sulphites, celery

**Chicken** - Scotch butter roasted chicken breast, seasonal vegetables, mash, green peppercorn sauce \*\*  
Milk, gluten, mustard, celery, soya

## Desserts

**Chocolate** – Belgian chocolate brownie, banana ice cream, chocolate sauce \*\*  
Egg, milk

**Iced cherry** – frozen Yogurt, cherries, cream, lemon honey \*\*  
Egg, milk

**Sticky Toffee Pudding** – sticky toffee pudding, fudge sauce, vanilla ice cream  
Gluten, egg, milk, soya

**\*\* Indicates dishes that can be gluten free**

**Food Allergies & Intolerances:** Please speak to our staff about the ingredients in your meal, when making your order. Whilst we do our best to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. All our ingredients come from sustainable sources.