



## FATHER'S DAY MENU

20TH JUNE 2021

TWO COURSES: £29 | THREE COURSES: £35

### TO START

ROASTED RED PEPPER AND TOMATO SOUP (V)(GFO)

paprika butter, sourdough bread

CONFIT DUCK LEG BRAISED RED CABBAGE (GF)

peppercorn sauce

CRAYFISH AND SMOKED SALMON COCKTAIL (GFO)

Marie rose sauce, confit lemon, baby gem lettuce

VEGAN FETA (VE) (GF)

white cabbage, soy sauce, chillies, coriander

### MAINS

GARLIC ROASTED OBSBURTON ESTATE LEG OF LAMB (GFO)

minted jus, roasted potatoes

ROASTED DOVERIDGE SIRLOIN OF BEEF

Yorkshire pudding, red wine gravy

HONEY GLAZED BUTTERLEY TOP FARM ASHOVER PORK LOIN

sage and onion stuffing, apple sauce

GOATS CHEESE & PEA GNOCCHI (V)

Cornish Yarg cheese

PAN FRIED SEABASS, KING PRAWNS, SAFFRON RISOTTO,

dill cream

### DESSERT

WALNUT AND PECAN TREACLE TART

clotted cream

STRAWBERRY ETON MESS (GFO)

chantilly cream, basil meringue

LEMON POSSET (GFO)

poached blackberries, wild berry sorbet

TRIO OF CHEESES (GFO)

grapes, celery, chutney

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.



Gluten Free



Gluten Free Option



Vegetarian



Vegan