

# FATHER'S DAY MENU

2 COURSE - £26PP // 3 COURSES - £32PP

## STARTERS

**Chef's Soup of the Season** // *bluebird bakery sourdough*

**Wild Mushroom on Charred Rosemary Focaccia** // *soft hen's egg*

**Ham Hock and Chicken Terrine** // *piccalilli, apple & peashoot salad, sourdough*

**Talbot Prawn Cocktail** // *smoked salmon, brown bread & butter*

## MAIN COURSES

**Roast Sirloin of Beef** // *Yorkshire pudding, roast potatoes, glazed carrot & parsnip, seasons best vegetables, red wine gravy*

**Roast Yorkshire Pork** // *sage & onion stuffing, Yorkshire pudding, roast potatoes, glazed carrot & parsnip, seasons best vegetables, red wine gravy*

**Roast Leg of Lamb** // *Yorkshire pudding, roast potatoes, glazed carrot & parsnip, seasons best vegetables, red wine gravy*

**Pan Roasted Cod** // *herb crushed new potatoes, minted peas, shellfish cream, tarragon oil*

**Wild Mushroom, Spinach & Broad Bean Pappardelle** // *basil roasted hazelnuts, Yorkshire rapeseed, confit egg yolk puree, veggie parmesan*

## DESSERTS

**Apple & Rhubarb Crumble** // *groovy moo vanilla ice cream or custard*

**'Dark Chocolate Millionaire'** *passionfruit sorbet*

**Yorkshire Pudding Sunday** // *toffee sponge, vanilla & salted caramel ice cream, Chantilly cream, Yorkshire tea syrup*

**Three of Yorkshire's Finest Cheese** // *rhubarb chutney, Yorkshire gin jelly, celery, grapes, crackers*

*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.*