



# Fathers Day Menu

Sunday 19<sup>th</sup> June 2022

**Pollack and chorizo fishcake | Poached egg | Chive buerre blanc**

*Egg, Fish, Gluten, Sulphites*

**Potato and watercress soup**

*Milk*

**BBQ Lamb neck fillet | Date ketchup | Cauliflower cous cous**

*Sulphites*

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**Roast Sirloin beef | Roast potatoes | Yorkshire Pudding | Red wine gravy**

*Gluten, Sulphites, Celery, Milk, Egg*

**Roast Gloucester old spot pork | Roast potatoes | Red wine gravy | Apple sauce**

*Sulphites, Celery, Milk,*

**Courgette and lemon risotto | Ricotta cheese**

*Sulphites, Milk*

**Poached plaice fillet | Creamed spinach | Crab velouté**

*Milk, Fish, Crustaceans*

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**Flourless chocolate cake | Fudge sauce | Malt ice cream**

*Milk, Soya, Egg*

**Vanilla poached peach | Anglaise sauce | Pistachios**

*Milk, Egg, Nuts*

**Rum and raisin "Scone-nuts" | Rum and raisin ice cream**

*Milk, Egg, Gluten*

One course, £22.00

Two courses, £26.00

Three courses, £30.00

Tea, coffee & petit fours £3.95

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.