



Sunday 21st June 2026

TWO COURSES - £21.50

CHILDREN - £10.75

Slow Roast Beef

(E) (MI) (S)

Roast Turkey with Herb Butter

(E) (MI) (S)

Garlic & Thyme Roast Chicken

(E) (MI) (S)

Potato, Swede, Onion, Rosemary & Mushroom Parcel

(VE) (S)

Served with;

Yorkshire Puddings

(V) (E) (MI) (S)

Sage & Red Onion Stuffing

(V)

Roast Potatoes

(V) (GF)

Cauliflower Cheese

(V)(MI)

Carrot & Swede Puree

(VE) (GF)

Mixed Greens

(VE) (GF)

Roasted Parsnips

(VE) (S)

Proper Gravy

Vegetarian Gravy on Request

(S)

HAPPY FATHER'S Day

Sticky Toffee Pudding

Toffee Fudge Sauce & Madagascan Vanilla Ice Cream

(V) (E) (MI) (S) (so2)

Lemon Tart

Lime Curd, Meringue Swirls & Raspberry Sorbet

(V) (E) (MI) (N)

Red Berries Eton Mess

Red Berry Compote, Meringue Pieces, Chantilly Cream

(V) (GF) (E) (MI)

Vanilla Crème Brulee

Vanilla Cream, Shortbread

(V) (GF) (E) (MI)

Brownie Trio

Blondie, Cookie Dough & Double Chocolate Brownie,
Salted Caramel Ice Cream

(V) (E) (MI)

Food Allergens & Intolerances

We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our staff for further information.