FATHER'S DAY SUNDAY 18TH JUNE 2017 2 COURSE LUNCH £18.95 3 COURSE LUNCH £22.95 SERVED 12-5PM

PLEASE ASK TO SEE OUR CHILDREN'S MENU (UNDER 12'S 1 COURSE £7.95, 2 COURSES £10.95)

TO START

Summer vegetable soup, basil pesto, tapenade croute (V, GD without pesto or croute)
Duck liver parfait, smoked duck breast, onion chutney, ciabatta crisps
Galia & watermelon, cucumber, Cashel blue & watercress salad, peppered yoghurt dressing (VG)
Seared red mullet fillet, burnt orange, spring onions, saffron dressing (GD)
Langoustine, belly pork, Parma ham, maple syrup, lobster bisque dressing
Spinach & ricotta gnocchi, tomato, shallot & basil dressing, shaved parmesan (V)

MAIN COURSE

Served with a selection of fresh vegetables & roast potatoes

Roast leg of lamb, Yorkshire pudding & pan gravy
Roast topside of beef, Yorkshire pudding & pan gravy
Grilled smoked haddock rarebit, plum tomato & chive salad (GD without rarebit)
Sautéed wild mushrooms, aubergine & mixed beans, spiced tomato sauce, herb cous cous (V)
Salmon en croute, steamed baby vegetables, lemon beurre blanc
Pea, broad bean, broccoli, feta & mint risotto (VG)

DESSERT

White chocolate & MALTESERS* cheesecake, with vanilla ice cream (V)
Lemon & whiskey brioche bread & butter pudding, crème anglaise (V)
Espresso crème brulée, shortbread biscuit (V, G without shortbread)
Brown sugar parfait, hazelnut tuile, marinated black cherries, cherry gel (V)
Selection of cheeses with red onion jam, apple & biscuits. (V)

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. Please inform your waiter which particular allergy or special dietary requirement you have, when ordering as some dishes are specially adapted to suit each allergy.

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