

THANKS DAD

TWO COURSES FOR £22. THREE COURSES FOR £26.
PLUS DAD GETS A FREE BEER*.

STARTERS

Ham hock and pea terrine
served with fruit chutney
and warm ciabatta

Pea and ricotta arancini
served with kaleslaw
and pesto (v)

Tomato and basil soup
served with toasted
sourdough bread (v)

MAINS

Garlic and thyme beef
shin served with creamed
mash, charred onions, and
red wine jus

Suggesting Pairing:
Cotes-du-Rhone Rouge
Belleruche, M. Chapoutier
(France)

Cod Loin served with
butterflied garlic prawns,
new potatoes and chive cream

Suggesting Pairing:
Sauvignon blanc,
Mud House, Marlborough
(New Zealand)

Lentil dahl served with
dukkha spiced squash and
naan bread (vE)

Suggesting Pairing:
Pinot noir,
Wild Ferment, Errázuriz
(Chile)

DESSERTS

Biscoff cheesecake,
on a caramel flavour
base, served with
toffee sauce (v)

White chocolate tart
topped with a passion
fruit glaze served with
mango coulis and vegan
vanilla ice cream (vE)

Sticky toffee
pudding served with a
scoop of salted caramel
ice cream (v)

Key: (v) – Suitable For vegetarians (vE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.