

# **FATHER'S DAY**

1 course - £16 2 courses - £21 3 courses - £25

# **STARTERS**

Local 'nduja topped focaccia, mozzarella, tomatoes and basil oil

Herby smashed broad bean salad, courgette ribbons and mint crumble

Beef filled tortellini, butter sauce, finished with Yorkshire pecorino

Beetroot cured salmon, pickled cucumber, warm rye bread, roe butter

# MAINS

#### Slow-cooked lamb shoulder roast

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a stuffing ball

## Sykes House Farm porchetta and crackling crumb

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a stuffing ball

## Sykes House Farm beef rump cap

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a stuffing ball

#### Plant-based seitan 'lamb'

with orange glazed carrots and squash, buttered cabbage, house gravy, roasted potatoes, Yorkshire pudding and a vegan stuffing ball VEGAN WITHOUT YORKSHIRE PUDDING

#### Whole baked sustainable fish of the day

with lemon caper butter and herbs

# **SWEETS**

#### Assiette of desserts

with a miniature vegan ice cream, brownie, sticky toffee pudding and seasonal fruit

## Sticky toffee pudding, salted caramel sauce and fresh green apple

## Petit fours - a free gift for the dads

Ask your server for more information about allergens.

A discretionary service charge of 10% is added to all bills with food and split evenly between our front of house and kitchen team. Please speak to your server if you would like it removing from your bill. This paper is made from waste material left over from brewing beer!