THE OLD STABLES

# FATHER'S DAY MENU 

## STARTERS

Potato, onion \& cider soup, mature cheddar toast (VN available)

Pork \& Bury black pudding scotch egg, house brown sauce \& chorizo dust (GF)
Whiskey \& treacle cured salmon, pickled vegetables, crème fraiche \& sourdough toast

Goats' cheese \& red onion tart, watercress dressing \& hazelnut crumb (V)

## MAINS

Roasted beef rump, served pink or well done, beef dripping potatoes, garlic creamed leeks, maple carrots, root vegetable mash, buttered broccoli, rich gravy \& Yorkshire pudding

Brown sugar glazed ham, beef dripping potatoes, garlic creamed leeks, maple carrots, root vegetable mash, buttered broccoli, rich gravy \& Yorkshire pudding

Roasted chicken, beef dripping potatoes, garlic creamed leeks, maple carrots, root vegetable mash, buttered broccoli, rich gravy \& Yorkshire pudding

Wild mushroom \& celeriac pie, roasted potatoes, garlic creamed leeks, maple carrots, root vegetable mash, broccoli, porcini gravy \& Yorkshire pudding (available as vegetarian or vegan, please advise your server)

Seared seatrout fillet, buttered Jersey Royals with basil \& thyme, buttered greens \& mussel cream (GF)

10oz Sirloin steak, chargrilled to your liking, served with chips, confit tomato, watercress \& peppercorn sauce (GF) (£6 supplement)

## DESSERTS

Sticky toffee pudding, butterscotch sauce \& vanilla ice cream (V)
Warm apple \& blackberry crumble, vanilla custard \& ice cream (V)

Chocolate ganache cake, caramel glaze \& salted caramel ice-cream (V) Strawberry \& white chocolate cheesecake with white chocolate crumb \& meringue
(Gluten free \& vegan desserts available on request)

