



FATHERS DAY MENU

21ST JUNE 26

A BEER FOR ALL THE DADS!

Root Vegetable Crisps

THEN A CHOICE OF

Homemade Soup of the Day *Vegan* (ask server for allergens)

Chicken & Duck Liver Pate with Madeira, Onion Chutney & Crostini GFA (2,7,14)

Classic Prawn Cocktail with Bread & Butter GFA (2,3,4,5,6,7,9)

Red Pepper, Cherry Tomato Marie Rose Cocktail with Bread & Butter VGFA (2,4,7)

Mackerel & Soft Herb Rilette, Cucumber Ribbons & Crostini GFA (2,4,7)

Roasted Ribeye (sup)

Roasted Sirloin of Beef

Garlic Roasted Chicken Supreme (7)

Rump of Lamb (2,7,14 £5 supplement)

Boozy Fruit & Nut Loaf GF *Vegan adaptable* (10,11,12,14)

Scottish Steak, Kidney & Mushroom Pie (2,7,14)

Free Range Chicken & Chestnut Pie (2,4,7)

Trawler Pie (2,3,5,7,9)

Vegan Pie of the Day (2,14) *Vegan*

Day Boat – Please ask your server for chef's catch of the day (ask for allergens)

All served with Roast Potatoes, Seasonal Vegetables, Red Wine Gravy, Yorkshire Puddings & Smoked Cheddar Cauliflower Cheese
(2,7,9)

(Vegan Cauliflower Cheese is unavailable and substituted with extra vegetables)

Cheesecake of the Day (2,7) check with your server

Affogato (7) GF *Vegan adaptable*

Vanilla Ice Cream with Salted Toffee Sauce (7,14) GF *Vegan adaptable*

Vanilla Ice Cream with Hot Raspberries (14) GF *Vegan adaptable*

Crumble of the Week GF

2 COURSES £29 3 COURSES £34

Bookings between 12.30 – 3.30pm

Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten 3=Crustaceans
4=Eggs 5=Fish 6=Lupin 7=Milk 8=Molluscs 9=Mustard 10=Nuts
11=Peanuts 12=Sesame Seeds 13=Soya 14=Sulphur Dioxide
Please tell us of any Dietary requirements or Allergies