

# THANKS DAD

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

## STARTERS

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

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

Tomato and red pepper soup served with toasted sourdough bread (vE)

## MAINS

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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

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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

\*Pint of Goose Midway or a 355ml bottle of Goose Island IPA

OBSERVATIONS: All produce is prepared in an area where allergens are present. When ordering alcoholic beverages, proof of age will be required upon delivery. 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. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.