



FATHERS' DAY MENU

3 COURSES 75.00

STARTERS

CORNISH CRAB & PRAWNS TIAN
Cucumber, avocado, lemon

SALT & PEPPER CRISPY SQUID
Curried mayonnaise

SOFT SHELL CRAB TEMPURA
Siracha mayonnaise, Tobiko caviar

SEVERN & WYE SMOKED SALMON
Crème fraîche, pickled shallots

TIGER PRAWNS 'PIL PIL'
Garlic, chilli, smoked paprika

DUCK SPRING ROLLS
Asian pickles, plum sauce

LOBSTER SOUP
Lemon, brioche, white crab

HERITAGE BEETROOT (V)
Honey, goat's cheese, pine nuts

KING PRAWN COCKTAIL
Lemon & Marie Rose sauce

ARANCINI (VE)
Mushrooms, truffle oil, Provençal sauce

MAIN COURSE

All mains served with one choice of triple cooked chips, Tenderstem broccoli, Dauphinoise potatoes, Heritage carrots, Savoy cabbage & bacon or green salad (except the Alec's Sunday Roast)

PETERHEAD COD
Grilled or Beer battered, tartare sauce

GUERNSEY SKATE
Brown butter, capers

WILD CORNISH GURNARD & SCALLOPS
English Asparagus, lobster butter sauce

CHILLI & CORIANDER BATTERED MONKFISH
Cumin yogurt, Asian salad

SCOTTISH SALMON & KING PRAWNS
Teriyaki sauce, ginger

ALEC'S SUNDAY ROAST
with all the trimmings & pigs in blanket

HEREFORDSHIRE BEEF SIRLOIN
Yorkshire pudding, horseradish sauce

NORFOLK FREE RANGE CHICKEN
Red wine sauce, grain mustard

SLOW ROASTED PORK BELLY
Crackling, apple sauce

HERITAGE BEETROOT WELLINGTON (V)
Braised shallot, vegan jus

LEMON SOLE FILLETS
Lemon & green herb crust

MISO COD
Soy, spring onions, radish

SURF N TURF
*Scotch fillet & Tiger prawns
(£10 supplement)*

MORROCAN AUBERGINE (VE)
Ras el Hanout, apricot, falafel

WHOLE LOBSTER (1 1/4 lb)
*Thermidor sauce or garlic & chilli butter
(£10 supplement)*

SIDE ORDERS

Triple cooked chips 5.50

Thin chips 5.50

Caramelised fine beans 5.50

Dauphinoise potatoes 7.00

Duck fat roasted potatoes 6.50

Tenderstem broccoli, soya, garlic, chilli 7.00

Cauliflower cheese 6.50

Green salad 4.00

Heritage carrots 6.00

DESSERTS

VALRHONA CHOCOLATE MOUSSE
Brandy, marshmallows, honeycomb, candid pistachio

STICKY TOFFEE PUDDING
Vanilla ice cream

BASQUE CHEESECAKE
Macerated English strawberries

ICE CREAMS & SORBETS
Selection of farmhouse ice creams & sorbets

VANILLA CRÈME BRÛLÉE
Shortbread

PAVLOVA
Raspberries, Chantilly cream, meringue

3 CHEESES
Brie de Nangis, matured Cheddar, Roquefort

CRUMBLE
Rhubarb, apple, custard

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. (V) Vegetarian / (VE) Vegan