

FATHER'S DAY

2 courses £15.95 3 courses £20.50

STARTERS

Oak-smoked chicken liver pâté* with blackcurrant curd, onion chutney and rustic bread

Salt and pepper calamari with chorizo flavour seasoning and chipotle mayonnaise

Oven-baked garlic and cheddar mushrooms with rustic bread (V)

Today's soup with rustic bread and butter topped with soya roasted seeds (V)

King prawn, lobster and avocado cocktail in lobster mayonnaise with rustic bread

Scallops and king prawns in garlic butter (+£2) with rustic bread

MAINS

Choose any of our hand-carved Sunday roasts all served with roast potatoes, seasonal vegetables, Yorkshire pudding and a never-ending jug of gravy*

Rump of roast beef | Glazed rump of lamb | Roast breast of turkey | Herb-crusted sweetcure loin of pork

Ricotta, spinach & red pepper tart with a tomato, olive and herb sauce (V)

Beef platter rump of roast beef with slow-cooked short rib

Sunday roast platter glazed rump of beef, roast breast of turkey and herb-crusted sweetcure loin of pork with lemon & thyme stuffing wrapped in bacon

80z sirloin steak (+£4) with an onion & thyme fritter and triple-cooked chips

Steak and mushroom pie* slow-cooked British beef in a red wine sauce, topped with puff pastry, served with mash and seasonal vegetables

Hunter's chicken* chargrilled chicken breast, topped with smoked cheddar and thick-cut bacon with chips and barbecue sauce

Fish and chips* beer-battered cod and triple-cooked chips with mushy peas and samphire tartar sauce

Wagyu burger our premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun with onion chutney and triple-cooked chips. Add: Cheddar £1.00 Thick-cut bacon £1.50

Quinoa and edamame bean salad with roasted beetroot, butternut squash, soya roasted seeds and pineapple dressing and your choice of either chargrilled halloumi (V), chargrilled chicken or a seared fillet of salmon

Lamb duo (+£2) pan-fried lamb rump and cheddar shepherd's pie with seasonal vegetables and red wine jus

Pan-fried salmon on lemon scented crushed baby potatoes with white wine & parsley sauce served with seasonal vegetables

Courgette, carrot and chickpea burger in a brioche bun with broad bean houmous and triple-cooked chips (V)

SIDES

Triple-cooked chips £2.50 | Sweet potato fries £3.00 | Seasonal vegetables £3.00 | Onion fritter £2.50 | Dauphinoise potato £3.00 | Baby potatoes £2.50 | Yorkshire pudding £0.50 | Roast potatoes £2.50 | Cauliflower cheese £2.50 |

PUDDINGS

Peanut butter cheesecake with dulce de leche and whipped cream (V)

Belgian chocolate brownie* with chocolate sauce and Irish liqueur ice cream (V)

Cheeseboard* (+£2) Cornish blue, Wensleydale with cranberries, Mrs Kirkham's Lancashire, and British goats' cheese, served with grapes, chutney and a selection of Fudge's nut and mixed seed biscuits

Eton mess crushed meringue, whipped cream and mixed berries, drizzled with rosehip syrup (V)

Bramley apple crumble apple compote, topped with an oat & cinnamon crumble, served with custard (V)

Rhubarb crème brûlée rhubarb compote set in a rich vanilla custard with stem ginger biscuits

Treacle tart with stem ginger and vanilla ice cream (V)

*Contains alcohol. Fixed price menu is not available in conjunction with the Gourmet Society, Times+ card or any other promotional offer. Some of our fish dishes may contain bones. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate. 100% of our tips are retained by our team members. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server.