

BOOK TODAY

Book online or speak to a team member

A non-refundable deposit of £5 per person must be paid before 10th June 2018

Book online by 10th June 2018 for your chance to

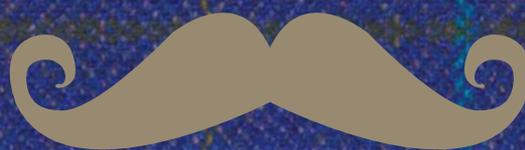
WIN

1 OF 50 GREENE KING ULTIMATE HAMPERS

For full terms and conditions please visit our website

FATHER'S DAY

SUNDAY 17TH JUNE



SET MENU

2 courses
£14.99

3 courses
£17.99



Please ask your server, before ordering, if you are concerned about the presence of allergens in your food.

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients. Full allergen information on the ingredients in the food we serve is available on request and online – please speak to a team member.

Suitable for vegetarians. Suitable for vegans and vegetarians. Contains nuts.
*Contains alcohol. †Our meat, fish and poultry dishes may contain bones or shell.

All weights are approximate prior to cooking. All cash and credit/debit card tips are paid in full to our team members. Stilton® is a registered trademark. †For every triple-chocolate brownie sold, £0.20 plus VAT will be paid to Macmillan Cancer Support†, a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). ‡Paid to Macmillan Cancer Support Trading Limited, a wholly owned subsidiary of Macmillan Cancer Support, to which it gives all of its taxable profits.

Greene King Plc, Westgate Brewery, Bury St. Edmunds, Suffolk, IP33 1QT

GK1046/9302

BOOK NOW

FREE GIFT FOR DAD

STARTERS

Homemade soup of the day Ve

With croûtons and bloomer bread and butter

Oak-smoked chicken liver pâté

Topped with a layer of thyme butter – served with a cherry compote and toasted brown bloomer bread

Stuffed Moroccan courgette rolls Ve

Rolled ribbons of courgette, stuffed with Moroccan-spiced brown vegetable rice – served with a dressed side salad with toasted mixed seeds

Classic prawn cocktail†

With baby gem lettuce, tomato, a cocktail sauce and brown bloomer bread and butter

Stilton® & peppercorn mushrooms Ve

Toasted muffin, topped with sautéed mushrooms, peppercorn sauce and crumbled blue Stilton®

MAINS *(1 course also available)*

Hand-battered fish and chips†

A large skinless cod fillet, with chips, tartare sauce and your choice of peas or mushy peas

Hunter's chicken

Chicken breast with streaky bacon, topped with mature Cheddar and BBQ sauce – served with chips, onion rings, coleslaw and dressed mixed leaves

Cheddar & smoked bacon burger

Served in a brioche bun, with shredded iceberg lettuce and burger sauce, plus rosemary-salted fries, coleslaw and a burger relish dip

10oz signature ribeye *(add £2 per person)*

Marinated in a BBQ seasoning, then dipped in a BBQ Texan-style sauce, cooked to your liking – served with chips, a thyme-roasted tomato, sautéed mushrooms, a fresh watercress garnish and a peppercorn sauce

Grilled salmon with roasted vegetables†

On a bed of warm roasted butternut squash, red onion, peppers, baby potatoes, asparagus and broccoli, with a house dressing

Swap your salmon for halloumi Ve

or stuffed Moroccan courgette rolls Ve

British beef & Ruddles ale pie*

In shortcrust pastry, with chips, gravy and your choice of peas or mushy peas

8oz gammon

With a fried free-range egg and grilled fresh pineapple – served with chips and peas

8oz rump

28-day-aged steak, cooked to your liking – served with chips, a thyme-roasted tomato, sautéed mushrooms, a fresh watercress garnish and a peppercorn sauce

Spicy quinoa burger Ve

Served in a brioche bun, with shredded iceberg lettuce and burger sauce, plus rosemary-salted fries, coleslaw and a spicy kimchi ketchup dip

ROASTS

Enjoy a delicious traditional roast, served with all the trimmings: fresh seasonal vegetables, large Yorkshire pudding, crisp roast potatoes, mash and gravy

For £1.00 each, add extra: roast potatoes, Yorkshire pudding, cauliflower cheese, pigs-in-blankets

Topside of beef

With sage & onion stuffing

Half a chicken

With sage & onion stuffing

Butternut squash & sage bake Ve

With sage & onion stuffing

Pork loin

With sage & onion stuffing, crackling and baked Red Delicious apple wedges

Topside of beef and pork loin

With sage & onion stuffing, crackling and baked Red Delicious apple wedges

Children's roast

Choose from: Chicken breast; topside of beef; pork loin; butternut squash & sage bake Ve

Beef rib *(add £2 per person)*

With cauliflower cheese and pig-in-blanket

Lamb shank *(add £2 per person)*

With cauliflower cheese and pig-in-blanket



DESSERTS

Sticky toffee & date pudding Ve

Served warm, with clotted cream ice cream

Chocolate & coconut torte Ve N

On a mixed-nut base, with Beechdean naturally vegan vanilla ice cream

White chocolate Eton mess sundae Ve

Layers of Eton mess ice cream, white chocolate mousse, strawberries, crumbled meringue and raspberry sauce

Millionaire's caramel cheesecake Ve

Sprinkled with chocolate-coated toffee popcorn and served on an indulgent drizzle of toffee sauce

Triple-chocolate brownie Ve

Served warm, with chocolate ice cream and chocolate sauce

When you buy this dessert, we will donate 20p on your behalf to Macmillan Cancer Support

**WE ARE
MACMILLAN.
CANCER SUPPORT**