

PRIEST HOUSE

BY THE RIVER

Happy FATHER'S DAY

2 COURSES £28 | 3 COURSES £35
SUNDAY 21ST JUNE

STARTERS

Watercress & Potato Soup

With a poached hen's egg and crusty bread (V)

Devilled Kidneys

Pan-fried lamb's kidneys in a mustard cream sauce on toasted sourdough

Prawn & Crayfish Cocktail

Atlantic prawns and crayfish with compressed cucumber, tomato tartare and wholemeal bread

Cauliflower & Manchego Croquetas

With truffle aioli (V, GF)

MAINS

Traditional Sunday Roast

Served with Roast & Mashed Potatoes, Root Vegetable Crush, Tenderstem Broccoli, Honey-Roast Parsnip, Yorkshire Pudding & Pan Gravy

Sirloin of Beef | Leg of Lamb | Loin of Pork | Nut Roast (GFA,VEA)
Mixed Roast (£3 supplement)

Breast of Chicken (GF)

Served with dauphinoise Potato, celeriac fondant, wilted spinach and port and shallot jus

Fillet of Salmon (GF)

With garden peas on a bed of lemon and rosemary risotto with a Parmesan crisp

Five Spice Tempura Vegetables (VEA)

With coconut rice, pak choi, Thai five-flavour sauce

DESSERTS

Rhubarb & Custard Crème Brûlée

With homemade shortbread

Chocolate Brownie (GF)

With salted caramel ice cream and butterscotch sauce

British Isles Cheeseboard (£5 Supplement)

Miller's Damsel biscuits, house sweet pickle, celery and grapes

Selection of Ice Creams & Sorbets (VEA)

Key: Gf = Gluten free, Gfa = Gluten free available, V= Vegetarian, Ve =Vegan
N= Contains nuts. Please ask a member of staff if you have any dietary requirements or allergies