



Father's Day

Two courses £32.95 • Three courses £38.95

Sourdough Boule **V** £5.00

Balsamic, olive oil and cultured butter

Starters

Ham Hock & Pea Terrine

Spiced pear chutney, watercress, toasted sourdough

Prawn Cocktail

Chopped lettuce, avocado, cucumber, pink prawns, spiced dressing

Burrata Mozzarella **V, VGA**

Heritage tomatoes, ciabatta croutons, basil, pesto

Severn & Wye Smoked Salmon

Soda bread, lemon

Twice Baked Cheese Soufflé **V**

Aged Cheddar, cream sauce

Add - Smoked Haddock £4.00

Mains

Flat Iron Steak

skin on fries, thyme salt, watercress, peppercorn sauce

Fish & Chips

Thick cut chips, smashed peas and tartare sauce

Sweet Pea & Mint Ravioli **VG**

Lemon and thyme pangrattato, vegan goat's curd

Roasted Fillet of Salmon

Fennel, sea vegetables, new potatoes, citrus and Vermouth beurre blanc, dill

Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.

Nut Roast **V**

Homemade nut roast with vegetarian gravy

Beef Sirloin

Horseradish sauce

Roast Pork Shoulder

Crackling, apple sauce

Chicken

Sage and onion stuffing, bread sauce

Little Roasts

£11.95 each. For our younger guests up to age 10. Served with roast vegetables, roast potatoes and gravy.

Roast Beef • Roast Chicken • Meat-free Roast **V**

Sides

Koffmann's Skinny Fries **VG £6.00**

Steamed Samphire **V £6.00**

Lemon, sea salt

Seasonal Greens **V £6.00**

Mixed House Salad **VG £6.00**

Cauliflower Cheese **V £6.00**

Cream sauce, aged Cheddar

Roast Potatoes & Root Vegetables **V £6.00**

To Finish

Sticky Toffee Pudding **V**

Caramel sauce and clotted cream ice cream

Passion Fruit Tart

Lemon curd sauce and hazelnut praline

Classic Crème Brûlée **V**

Madagascan vanilla infused cream

Three Scoops of Ice Cream **V** & Sorbets **VG**

Ask what flavours we have today!

V vegetarian • VG vegan • VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. **R2R** - 50p from every sale of this dish will go to Room To Reward, a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

the jetty

