

FATHER'S DAY LUNCH

Sunday 16th June, 12:00 - 16:00

STARTERS

Soup of the day, accompanied garnish, homemade bread & butter (V)

Pork & black pudding Scotch egg, creamed leeks, apple purée

Potted shrimp, homemade wholemeal bread, asparagus

ROASTS

All roasts are served with crispy duck fat roasted potatoes, roasted carrots, buttered turnips,
spring cabbage & English peas

Slow roasted topside of Wetherby raised beef (GF)

Slow roasted leg of Ilkley raised lamb studded with rosemary & garlic (GF)

Free range chicken with lemon & thyme (GF)

MAINS

Pan fried sea trout, crab bonbon, chilli & citrus couscous

Yorkshire beetroot & 'Yellison' goat's cheese risotto, chargrilled asparagus (V, GF)

DESSERTS

Raspberry tart, crème patisserie, vanilla ice cream (V)

Peach melba, caramel, whipped cream, toasted almonds, glazed cherries (GF, V)

Sticky toffee sundae, evaporated milk, toasted marshmallow (V)

ONE COURSE 14.00

TWO COURSES 17.50

THREE COURSES 21.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

THE
CLEVEDON
at Ben Rhydding