



FATHER'S DAY

SUNDAY 15TH JUNE

STARTERS

PRAWN COCKTAIL

Cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large Crevette & served with granary bread.

GF* DF*

PARFAIT

Ask your server for today's flavour.

Granary toast, red onion chutney and dressed salad garnish.

PITTA, HOUMOUS & OLIVES

Toasted pitta bread with jalapeño houmous, mixed Chalkidiki & Kalamata olives, with red pepper & garlic marinated in Herbes de Provence.

GF* DF*
V VE*

BURRATA CAPRESE

Torn creamy Italian burrata cheese, sliced English heritage tomato, basil pesto, fresh basil leaves, EVOO & balsamic syrup.

GF V

SMOKED SALMON

Severn & Wye traditional oak smoked salmon, gravadlax dressing, granary bread, dressed salad garnish & balsamic syrup.

GF* DF

WALDORF SALAD

Dressed butterhead salad, crumbled grade A Stilton, sliced pear, caramelised walnuts & balsamic syrup.

V GF



THE ROASTS

FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF* DF*

ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF* DF*

VEGETARIAN ROAST

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry sauce & melted Cheddar.

Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

V VE*
GF* DF*

All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Steamed green vegetables

Heritage tricolour carrots

Our signature Barber's Vintage Cheddar cauliflower cheese

5 Spice & red wine braised red cabbage

Sauces available on request:

Horseradish cream, cranberry & port sauce

English mustard, Dijon mustard, wholegrain mustard, French mustard

mint sauce, mint jelly, chilli apple jelly, Bramley apple sauce

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

Please inform a member of staff if you have any allergies or intolerances. Not all ingredients may be listed in the descriptions.

P U D D I N G S

STICKY TOFFEE RUM PUDDING

V GF*

Our own homemade sticky toffee pudding made with black treacle, chopped dates and dark rum.
With ice cream, pouring cream or custard.

CHOCOLATE BROWNIE

V GF* DF*

Our homemade recipe rich gooey chocolate brownie, served warm.
Choose your sauce: hot chocolate fudge sauce, warm salted caramel sauce or homemade dark cherry sauce.
With ice cream, pouring cream or custard.

LEMON POSSET

V GF*

Homemade delicious creamy lemon posset with a homemade buttery shortbread biscuit.

TOBLERONE CHEESECAKE

V

Luscious homemade cheesecake laced with dads' favourite Toblerone, on a biscuit base.
With ice cream or pouring cream.

BLACK FOREST SUNDAE

V VE* GF* DF*

Homemade dark cherry sauce, Swiss chocolate ice cream, chocolate cake doused in cherry brandy and Morello Griottine cherries bathed in cherry liqueur.
Topped with whipped cream, a Griottine, flake & a wafer.

OREO SUNDAE

V VE* DF*

Hot chocolate fudge sauce, Swiss chocolate ice cream, and Oreo pieces
Topped with whipped cream, Oreo, flake & a wafer.

AFFOGATO

V GF

A simple dessert loved by the Italians.
A shot of hot Italian Espresso to pour over two scoops of vanilla ice cream.

CHEESEBOARD ^{+£3}

V GF*

Fine English Artisan cheeses. Vintage Barbers Cheddar, Isle of Wight Blue & Bath Soft.
Celery, grapes, chutney, apple & crackers.



FATHER'S DAY

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**Two course minimum
Pre-order required**

2 COURSES

£31pp

3 COURSES

£38pp

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INFO&WHITEHORSEINNMARK.COM

A 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES
THIS IS OPTIONAL FOR TABLES OF 6 GUESTS OR UNDER

FATHER'S DAY CHILDRENS MENU 1 2 YEARS AND UNDER

TO START

PITTA & DIP

Toasted pitta bread, batons of carrot & cucumber with a homemade tomato dip

GF* DF V VE

FOR MAINS

ROAST

Smaller versions of our Roast Beef or Roast Chicken with Yorkshire Pudding & Stuffing.

All with Roast potatoes, gravy, sides and veg.

GF* DF*

FOR PUDDING

MINI SUNDAE

Chocolate fudge sauce, vanilla ice cream, Oreo pieces, marshmallows, whipped cream, flake & wafer.

V GF* DF* VE*

**Two course minimum
Pre-order required**

2 COURSES

£20pp

3 COURSES

£25pp

V Vegetarian VE Vegan DF Dairy Free GF Gluten Free * Adjustment Available
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