

The
King William IV

Father's Day

To Start

Leek and potato soup served with
fresh homemade bread ^(V/GF)

Chilled duo of melons presented with raspberry
sorbet ^(V/GF)

Smooth chicken liver parfait served with chutney
and crostini

Classic prawn cocktail served with homemade
lemon and pepper bread ^(GF)

Baked rosemary and garlic infused mini camembert,
served with red onion marmalade and crostini ^(V/GF)

Confit chicken and ham hock terrine with toasted
Brioche and wholegrain mustard mayo ^(GF)

Crispy whitebait with tartare sauce and homemade
bread

To Follow

Choice of traditional Sunday roast with
all the trimmings ^(GF):

Roast sirloin of beef, roast Suffolk pork
or roast leg of lamb

Chargrilled chicken breast served with dauphinoise
potatoes and a mushroom cream sauce

10oz rib-eye steak, served with mushrooms, roast
vine tomatoes, and homemade chunky chips
(+£2.75) ^(V/GF)

Chickpea, aubergine and spinach dhansak with
scented basmati rice, mango chutney and
poppadum ^(V/GF)

Crispy scampi tails served with a house salad,
chunky chips and tartar sauce

Grilled halloumi stack with charred vegetables
served with beetroot and orange dressing ^(V/GF)

Pan-fried seabass fillet with dauphinoise potato,
clam and prawn velouté, and market vegetables ^(GF)

To Finish

White and dark chocolate bread and butter
pudding, served with custard ^(V)

Warm apple crumble served with custard ^(V)

Rich chocolate brownie served with vanilla ice
cream ^(V/GF)

Cambridge burnt cream served with red berry fruit
compote ^(V/GF)

Selection of English cheeses, oat cakes
and chutney (+ £1.75) ^(V)

Homemade vanilla cheesecake with chocolate
junkyard topping ^(V)

Two courses for £19.95

Three courses for £24.95

^(V) Suitable for vegetarians | ^(GF) Gluten-free option available