

EASTER SUNDAY MENU

2 courses £29.50 & 3 courses £36.50

STARTERS

PEA & MINT VELOUTÉ (Vegan)

Crispy shallots, sourdough bread and truffle oil

HERB CURED SALMON (GF)

Wasabi yoghurt, crispy capers and marinated fennel salad

WARM PICKLED PEAR & GOATS CHEESE TART (V)

Glazed beetroot and watercress

GLAZED PORK PRESSING (DF, GF)

Pickled breakfast radishes, wholegrain mustard mayonnaise and crispy pork cracker

MAIN COURSES

ROAST CHICKEN BREAST & SAGE STUFFING

ROAST SIRLOIN OF BEEF

ROAST LEG OF LAMB

HOMEMADE NUT ROAST (V)

All served with rosemary roast potatoes, braised red cabbage, wilted spring greens, cauliflower cheese, roasted carrot, parsnip purée, gravy, Yorkshire pudding

ROASTED WHOLE PLAICE (GF)

Marinated fennel salad, crushed new potatoes and burnt lemon butter

DESSERTS

MIXED BERRY ETON MESS (GF, V)

LEMON POSSET (GF, V)

Chantilly cream, fresh raspberries and mint

DARK CHOCOLATE & COFFEE PANNA COTTA (GF)

Dulce de leche ganache and candied hazelnuts

RHUBARB PARFAIT (V)

Rhubarb compote and ginger crumb

