

Easter

SUNDAY LUNCH MENU | £30pp

STARTERS

HOMEMADE SOUP OF THE DAY (gf)

Warm bread roll and butter

CHICKEN LIVER AND BRANDY PARFAIT

Sticky fig, date and shallot relish, artisan crackers

MUSHROOMS ON TOAST

Paris brown mushrooms, garlic, white wine, chive cream sauce, toasted sourdough

GRILLED ASPARAGUS AND SMOKED APPLEWOOD SALAD (ve) (gf)

Balsamic onion pearls, roasted cherry tomatoes, beetroot glaze

MAIN COURSES

ROASTED SPRING LEG OF LAMB

Ruffled roast potatoes, creamy mash, maple roasted carrot and parsnip wedges, tender stem broccoli, sage and onion stuffing, smoked bacon wrapped chipolata, rich roast gravy, Yorkshire pudding

PRIME ROAST SIRLOIN BEEF

Ruffled roast potatoes, creamy mash, maple roasted carrot and parsnip wedges, tender stem broccoli, sage and onion stuffing, smoked bacon wrapped chipolata, rich roast gravy, Yorkshire pudding

ROAST CHICKEN BREAST

Ruffled roast potatoes, creamy mash, maple roasted carrot and parsnip wedges, tender stem broccoli, sage and onion stuffing, smoked bacon wrapped chipolata, rich roast gravy, Yorkshire pudding

BAKED HADDOCK FILLET

Creamy mash, smoked bacon, spring onion, white wine, cream sauce

SWEET POTATO AND RED ONION MARMALADE SEEDED TART (ve)

Garlic and herb roast new potatoes, tender stem broccoli, rosemary gravy

DESSERTS

EASTER SUNDAE (gf)

Vanilla ice cream, strawberries, blueberries, berry coulis, toasted meringue, chocolate eggs

APPLE LATTICE PIE

Fresh custard

STICKY TOFFEE PUDDING

Vanilla pod ice cream

CARROT AND ORANGE CAKE (ve)

Plant pouring cream

Please ask your server for details
on allergens and ingredients

(v) Vegetarian (ve) Vegan (gf) Gluten Free