

EASTER SUNDAY MENU

TO START

Soup of the day (GF)(V)

Roasted tomato & shallot soup, oregano, garlic croutons served warm bread and salted butter

£ 6 . 95

Crispy Hens Egg (VE)

Buttered asparagus, pea puree, shoots, salsa verde and chive oil

£ 6 . 95

Smoked Salmon Chive Rillettes (GF)

Lemon alioli, dressed house salad, rye bread and toasted croutes

£ 7 . 95

Wild, Garlic Mushroom Bruschetta (V)

Rosemary garlic focaccia topped with creamy garlic wild mushrooms & herb oil

£ 6 . 95

MAIN COURSE

Striploin of Beef (GF)

28 day, dry aged striploin of beef, duck fat seasoned roast potatoes, mashed potato, braised red cabbage, panache of seasonal veg, honey parsnip, yorkshire pudding and redcurrant gravy

£ 16 . 95

Pan seared Chicken (GF)

Served with potato and leek terrine, braised red cabbage, panache of veg, yorkshire pudding and madeira and tarragon sauce

£ 15 . 95

Rabbit Bourginon Pie

Braised rabbit, panchetta, pearl onions, mushrooms in cream white tarragon sauce, mashed potato, braised red cabbage, panache of seasonal veg

£ 15 . 95

Monkfish wrapped in Pancetta (GF)

Bacon and onion fricassee, lemon parlsey potatoes, braised fennel, tomato sauce topped with parmesan

£ 16 . 95

Warm Onion Tart (GF)(V)

Caramelized onions in a baked tart case served with walnuts, spiced pear, chicory, apple, stilton waldorf salad

£ 13 . 95

TO FINISH

White Chocolate & Baileys Cheesecake (V)

Chocolate soil, raspberry and pistachio dust

£ 6 . 95

Lemon Possets (V)

Sable lemon thyme biscuit topped with oat crumb and grated caramac

£ 6 . 95

Chocolate Brownie (V)

Biscoff topping, toffee pieces, salted caramel served with ice cream or creme anglaise

£ 6 . 95

Fresh Cakes

Please see our cake patisserie for our fresh selection of cakes

£ 6 . 95

**BOOKING IS ESSENTIAL
£5PP DEPOSIT REQUIRED**

