



EASTER SUNDAY

2 COURSES £30 | 3 COURSES £39

SNACKS

marinated olives 6
bread tin, olive oil, balsamic 7
whipped houmous, crunchy chickpeas, burnt butter & bread 9
chorizo croquettes 9
half dozen rock oysters 26

STARTERS

parsnip & pear soup, focaccia croutons
oven roasted king prawns, garlic, chili, sage
baked beetroot, vegan feta, hazelnut, pumpkin pesto
bresaola, smoked scamorza cheese, bitter leaf
whisky cured salmon, sauce gribiche, crispy shallot
duck liver parfait, black cherry, brioche

MAINS

slow roast leg of lamb, yorkshire pudding
roast top rump of beef, yorkshire pudding
half roast chicken, yorkshire pudding
pan seared trout, new potatoes, gravlax sauce
pan fried gnocchi, wild mushroom, cavolo nero
1/2 lobster thermidor, fries, salad (£15 supplement)

FOR THE TABLE

roasted new potatoes, cauliflower cheese, bacon carrots, buttered cabbage, unlimited gravy

SWEET

espresso martini tiramisu
cherry and chocolate black forest sundae
truffle brie, honey, crackers
apple and cinnamon crumble, vanilla ice cream
lemon meringue pie
selection of ice cream