

EASTER SUNDAY MENU

26 (3 courses), 22 (2 courses)

IN THE BEGINNING

ROAST VINE TOMATO SOUP

Crispy basil, bread roll



CONFIT DUCK LEG

Sticky lentil, root vegetable crisps

SALMON BALLOTINE

Caper berries, dill cream fraiche

BUFFALO MOZZARELLA SALAD

Heritage tomato, balsamic glaze



CRAB SPRING ROLL

Plum sauce, sesame

THE MAIN EVENT

ROAST BEEF

Roast potatoes, carrot and Swede mash, braised red cabbage, Yorkshire pudding, gravy

HALF ROAST ROTISSERIE CHICKEN

Creamed potato, French style peas

TITANIC FISH AND CHIPS

Homemade mushy peas and tartar sauce

TREACLE GLAZED GAMMON

Roast potatoes, carrot and Swede mash, braised red cabbage, gravy

CHAR GRILLED HALLOUMI

Roast Mediterranean vegetables, tomato ragu



ON THE SIDE

3.5 each

ROAST POTATO

SALT AND PEPPER FRIES

BROCCOLI HOLLANDAISE

CAULIFLOWER CHEESE

ROASTED ROOT VEGETABLES

TO FINISH

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

WHITE CHOCOLATE MOUSSE

Orange gel, almond crumb

BERRIES AND SABYON

Berry compote and sponge, vanilla ice cream

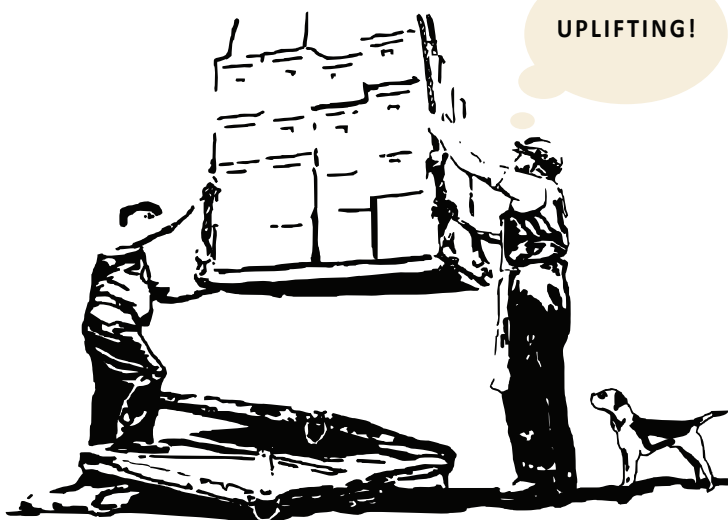
PINEAPPLE SLICE

Pineapple curd, coconut, Chantilly cream

DARK, MALT, MILK TORTE

Malt crumb, milk chocolate ganache, milk sorbet

UPLIFTING!



Dishes suitable for vegetarians.

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.