

EASTER SUNDAY MENU

3 Courses - £37.50 Adult, £18.50 Children

2 Courses - £30.50 Adult, £16.25 Children

IN THE BEGINNING

HOMEMADE SOUP OF THE DAY

Crusty bread roll



TITANIC SMOKED SALMON

Capers, crispy shallots, preserved lemon

CHICKEN & HAM TERRINE

Celeriac remoulade, pickled carrots, toasted sourdough

CHICKEN LIVER PARFAIT

Red onion marmalade, toasted brioche

WHIPPED GOAT'S CHEESE

Savoury granola, honey glazed fig



THE MAIN EVENT

ROAST SIRLOIN OF BEEF

Roast potatoes, braised red cabbage, roasted root vegetables, Yorkshire pudding, gravy

TREACLE GLAZED GAMMON

Roast potatoes, braised red cabbage, roasted root vegetables, grain mustard gravy

HALF ROAST ROTISSERIE CHICKEN

Hot pot potato, honey roasted root vegetables, pan gravy

PAN FRIED SEABASS

Shellfish and herb risotto, tenderstem broccoli

SAGE ROASTED BUTTERNUT SQUASH

Pan fried gnocchi, Italian hard cheese



ON THE SIDE

ROAST POTATOES

4

SALT AND PEPPER FRIES

4.5

TRIPLE COOKED CHIPS

4

TENDERSTEM BROCCOLI, CHILLI AND GINGER

4

TO FINISH

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

PINA COLADA TART

Coconut ice cream

HICKORY SMOKED CHOCOLATE TART

Chocolate ice cream

BAKED LEMON CHEESECAKE

Lemon curd, sorbet

SELECTION OF BRITISH AND IRISH CHEESE

Celery, sourdough crackers, grapes, chutney

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.

