

Easter Sunday

MENU

2 COURSES £28 | 3 COURSES £34

STARTERS

Roasted Tomato & Basil Soup, Parmesan Biscuit, Balsamic Glaze (GFA) (VEA)

Slow-Cooked Chicken & Smoked Bacon Terrine, Garlic Aioli, Watercress & Cornichons (GF)

Halloumi Fries, Sweet Chilli, Sweetcorn Salsa (GF) (V)

Breaded Whitebait, Lemon & Dill Mayonnaise, Pea-shoots, Lemon Wedge

Courgette Fritters, Cucumber & Mint Raita, Sweetcorn Salsa (VE)

MAINS

Roast Sirloin of Beef (GFA)

Lemon & Thyme Grilled Chicken Breast (GFA)

Slow-Cooked Lamb Shoulder (GFA)

Trio of Roasts (Beef, Chicken & Lamb) +£2 supplement

Red Pepper, Butternut Squash & Spinach Bake (V) (VEA)

All our roasts are served with Roast Potatoes, Seasonal Greens, Braised Red Cabbage, Honey Roasted Carrot, Yorkshire Pudding & Homemade Gravy

BBQ glazed Baby-Back Pork Ribs, Corn on the Cob, Fries & Slaw (GF)

Thai Green Curry Risotto, Garlic Butter Tiger Prawns, Pak Choi, Coriander, Chilli Flakes & Crispy Rice Noodles (GF)

Superfood Salad, Tempura Courgette, Carrot Ribbons, Radish, Lentils and Pulses, Toasted Seeds, Pomegranate & Lemon Dressing (VE)

Easter Sunday

MENU

2 COURSES £28 | 3 COURSES £34

SIDES

Cauliflower Cheese (V) £5

Pigs in Blankets £5

Sage & Onion Stuffing (VE) £3.50

DESSERTS

Apricot & White Chocolate Hot Cross Bun Bread & Butter Pudding, Custard (V)

Piña Colada Eton Mess, Lemon Sorbet, Pineapple, Toasted Coconut & Squirry Cream,
Rum Glaze (GF) (VEA)

Chocolate Brownie Bites, Orange Caramel, Mini Marshmallows with Mini Egg Ice
Cream (GF) (VA)

Selection of Cheese, Crackers, Chutney & Pickles (GFA) (V)

