



EASTER SUNDAY MENU

STARTERS

- Italian Minestrone soup with garlic croutons & freshly chopped parsley (V) (gluten)
- Tempura king prawns with Asian slaw & a sweet chilli dressing (gluten, crustaceans)
- Ardennes Pate, mixed salad, spiced tomato chutney & ciabatta crostini (gluten, eggs, milk, sulphur dioxide)
- Whipped goats cheese, heritage tomato chutney & ciabatta crostini (V) (gluten, milk, nuts, sulphur dioxide)

MAINS

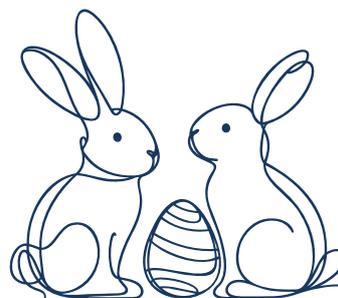
- Roasted minted leg of lamb, roast potatoes, cauliflower gratin with a mint sauce (gluten, eggs, milk)
- Roasted hand carved sirloin of beef with homemade Yorkshire pudding & bourguignon sauce (gluten, eggs, milk)
- Seared chicken supreme, colcannon mash, parsnip crisps & peppercorn sauce (gluten, milk, sulphur dioxide)
- Fillet of seabass, crushed dill potato, sautéed green beans & garlic pesto (fish, milk, nuts)
- Spring vegetable pithivier, wild mushrooms & a sherry cream sauce (celery, gluten, eggs, milk, sulphur dioxide)

DESSERTS

- Warm treacle tart with vanilla ice cream (gluten, eggs, milk)
- Pain au chocolat bread pudding with a warm vanilla custard (eggs, milk, gluten)
- Vanilla cheesecake with mini eggs (gluten, eggs, milk, soya)
- Meringue nest filled with minted fresh fruit, drizzled in chocolate sauce (eggs)

£30pp (Under 12's half price)

VE - Vegetarian, VG - Vegan,
GF - Gluten Free



Our food and beverages are produced in an environment that handles all 14 different food allergens so we cannot entirely prevent cross contamination of allergens so therefore cannot declare that any product will be allergen free.

Please inform a member of staff if you have any allergies or intolerances before ordering. Thank you.