



# Easter Menu



April 17<sup>th</sup>

Two courses £26.95 | Three courses £32.95

## STARTERS

### (V) Roast Squash & Honey Soup

Served with rustic bread

### Prawn Cocktail

Homemade Marie Rose sauce,  
served with rustic bread

### Chef's Croquettes

Ask your server for today's chef's  
croquettes

### (VE) Vegan Croquettes

Chef's vegan croquettes of the day

### Ham Hock & Pea Terrine

Served with rustic bread and  
spiced apple chutney

### (V) Goat's Cheese Salad

With walnuts and a honey dressing

## MAINS

### EASTER ROASTS

Served with roast potatoes, creamed savoy, parsnip pure, honey  
glazed carrots, buttered greens, gravy, Yorkshire pudding

### (V) Roasted Butternut Squash Risotto

**Vegan option available**  
With, mascarpone, sage,  
parmesan, chestnuts

### Slow Braised Lamb Shank

Creamed mash, roasted root  
vegetables, homemade gravy

### Loch Duart Salmon

Pan fried salmon, crushed dill potatoes,  
tender stem, crispy kale, parsley sauce

- Roast Sirloin of Beef
- Roast Leg of Lamb
- Norfolk Turkey
- Roast Pork & Crackling
- (V) Vegetarian Wellington
- Roast Trio + £2:  
Roast Beef, Turkey & Pork
- (VE) Vegan Roast: Wellington,  
vegan trimmings & vegan gravy

### Additional Sides + £3.25

- Cauliflower Cheese
- Pigs in Blankets
- Creamed Spinach

### Maple Bacon Cheese Burger

Beef patty, maple bacon, house  
burger sauce, lettuce, sliced tomato,  
toasted brioche bun, fries

### Ribeye 10oz +£5

Our butchers finest grain fed,  
dry aged steaks. Served with  
grilled mushroom & tomato,  
pub chips & onion rings

## TO SHARE

### SHARING DISHES FOR TWO PEOPLE

### Whole Roast Chicken Roast Garnish +£5pp

Served with roast potatoes, creamed savoy,  
parsnip pure, honey glazed carrots,  
buttered greens, gravy, Yorkshire pudding

### Beef Wellington Sharing Board +£10pp

18 oz Prime fillet beef Wellington, dauphinoise  
potatoes, honey glazed carrots, celeriac pure.  
Served with buttered greens & jus

## DESSERTS

### Lemon Posset

Served with shortbread

### Eaton Mess

Berry compote, meringue,  
ice cream, chantilly cream

### Cheese Board + £3

Selection of British cheeses, crackers,  
grapes, chutney, sliced apple & grapes.  
Why not add a glass of port? 50ml £3.55

### Homemade Bread & Butter Pudding

Served with vanilla pod custard

### (VE) Vegan Plum Tarte Tartan

Served with vegan ice cream

### Belgian Waffles

Topped with hot chocolate sauce,  
pecans & vanilla ice cream

**ALLERGENS** – Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.



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