



Easter Menu



Sunday, 31ST March

2 Course £29.95 | 3 Course £35.95

STARTERS

✓ Roast Parsnip & Honey Soup

Parsnip crisp, rustic bread

Smokies

Smoked haddock, crème fraîche, spinach Scottish cheddar, rustic bread

King Prawn Cocktail

Marie Rose sauce, avocado, lettuce, rustic bread

Ham Hock & Pea Terrine

Rustic bread, spiced apple chutney

Lamb Croquettes

Tzatziki, harissa oil

✓ Creamy Garlic Mushrooms

✓ Vegan option available.

Wild mushrooms, spinach, toasted bloomer

MAINS

EASTER ROASTS

Slow Roasted Lamb Shank

Creamed mash, roasted root vegetables, red wine gravy

Maple Bacon Cheese Burger

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

Roast potatoes, creamed savoy, parsnip purée, honey glazed carrots, buttered greens, gravy, Yorkshire pudding

- Roast Sirloin of Beef

- Roast Pork & Crackling

- Roast Leg of Lamb

- ✓ Vegetarian Wellington

- Norfolk Turkey

- Roast Trio +£3.95

Beef, Turkey & Pork

BEEF WELLINGTON SHARING BOARD +£10pp

18 oz Prime fillet beef Wellington, dauphinoise potatoes, honey glazed carrots, parsnip purée, buttered greens, jus

Arrabiata Tagliatelle

Rich tomato sauce, fresh chilli, garlic, basil, parmesan.

Choose between:

✓ Baked Aubergine,

Grilled Chicken or Prawns

Seabass Fillets

Chilli parsley & lemon butter, dauphinoise potatoes, sautéed leeks, tenderstem

DESSERTS

Lemon Posset

Shortbread

Sticky Toffee Pudding

Toffee sauce, clotted cream

✓ Vegan Pineapple Tarte Tatin

Vegan ice cream

Cheese Board +£3

Selection of British cheeses, crackers, chutney, sliced apple & grapes.

WHY NOT ADD A GLASS OF PORT?

50ml £3.55

Mini Egg Brownie

Double chocolate brownie, mini eggs, hot chocolate sauce, vanilla ice cream

Banoffee Waffles

Toffee sauce, hazelnut banana 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.