



Easter Sunday

Starters

Soup of the day & freshly baked bread

Sweet Potato & Courgette Rosti, smashed pea's, ginger dressing

White Pudding, oven baked apple, toasted oat's, apple compote

Smoked Cod & Chorizo Croquettes, bloody Mary mayonnaise & burnt lime

Creamy Cauliflower Risotto, cauliflower fritter, oil, pea shoots

Mains

**Roast Sirloin of Beef, roast potatoes, roast carrot & parsnip, buttered vegetables,
Yorkshire pudding & jus**

Roast leg of Lamb, roast potatoes, roast carrot & parsnip, buttered vegetables & pan gravy

Slow Braised Lamb Shank, buttered mash potato, spring greens & mint gravy

**Oven Baked Salmon Fillet, parsley crushed new potatoes, buttered greens, chive shallots
& cream sauce**

**8oz Homemade Beef Burger, served on a seeded glazed sourdough bun with roasted garlic mayo,
mixed leaf & tomato with triple cooked chips**

Roasted Vegetable Tart, buttered new potatoes, medley of vegetables & rich tomato sauce

Desserts

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

Sugar Glazed Lemon Tart, fresh berries, Chantilly cream

Coconut Panna Cotta, poached pineapple

1 course £18, 2 courses £24, 3 courses £30

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE. Some dishes can be made vegan on request, please ask your server. Please ask your server for gluten-free options. Please note - some dishes may include a trace of alcohol.

