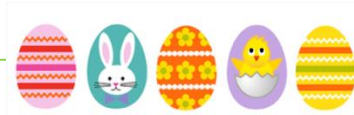




EASTER MENU



STARTERS

Salmon and dill fishcake, avocado puree, preserved lemon salad

Chorizo and sweet potato bon bons, celeriac and apple slaw

Caramelized onion, leek and potato soup (VG, DF, GF)



MAINS

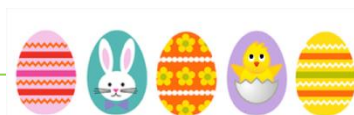
Slow roast beef feather blade, Peppered Parsnip Puree, Duck Fat Potatoes, Maple Roasted Baby Carrots, Yorkshire, Port Jus (DF)

Rosemary and Sage Corn-fed Chicken Supreme, Peppered Parsnip Puree, Duck Fat Potatoes, Maple Roasted Baby Carrots, Yorkshire, Port Jus (DF)

Beetroot Salmon Supreme, Candied Beets, Samphire, pomme Anna, Burnt Lemon and Dill Cream (GF)

Cauliflower cheese bake, roast potatoes, Maple Roasted Baby Carrots, roasted shallot, Cranberry Jus (VG)

All served with Spring Greens, Apple and Pear Sauce, jug of port jus (please ask for extra of other sauces)



DESSERTS

Nutella cheesecake, moscato strawberries, orange caramel sauce

Classic banoffee pie, banana sauce

Chocolate and coconut tart, vegan ice cream(VG, DF, GF)

THE SMALL PRINT.....(V) Denotes vegetarian (VG) Denotes Vegan (GF) Denotes Gluten Free (DF) Denotes Dairy Free. Some menu items may contain nuts, seeds and/or other allergens. We cannot guarantee that items or food and drink are completely free of these. If you would like further information on allergens contained within our menu items, please speak to a member of staff who will be able to assist you.





£22.95 for 2 courses
£26.95 for 3 courses
Kids eat half price

