Easter Sunday

Sunday 20th April



Two Courses | 28 - Three courses | 34



Starters

Creamy mushroom & Stilton, sourdough toast (NG, VE, V)

Salt & pepper squid, spicy mayo (V)

Duck liver & port pate, chutney & sourdough crostini (NG)

Cray fish & prawn cocktail, grilled sourdough, sea food sauce (V, NG)

Kiln roast smoked salmon, chive cream fresh & bellinis (V, NG)

Mains

28 Day's dry aged roasted sirloin (served pink) (NG)

Roasted rib eye of pork, crackling & brandy apple butter sauce (NG)



Mushroom & Stilton Wellington (V)

Chicken supreme bone in, sausage meat stuffing (NG)

Roasted leg of lamb | 3.50 (supplement) (NG)

Butternut, kale & apricot roast (NG,VE, V)



All served with carrot and swede puree, braised red cabbage, roast tatties, mash, seasonal vegetables, homemade yorkie & red wine gravy

Oven baked cod loin, new potato cake, seasonal vegetables & lemon Hollandaise sauce (V, NG)

Creamy mushroom risotto , parmesan cheese, Parisian & oyster mushrooms (V, NG)

Burrata cheese salad, mixed house salad, olives, dressed with olive oil & lemon dressing (V, NG)

Desserts

Caramel apple tart, Chantilly cream (V, VE)

Muscovado sticky toffee pudding, salted caramel ice cream (V, NG)

Panettone bread & butter pudding, Crème Anglaise (V)

Chocolate fudge cake, vanilla ice cream

Trio of sorbets, raspberry, mango & blood orange (V, VE, NG)











Cauliflower cheese (V)

Mustard creamed leeks (V, NG)

Pigs in blankets (NG)

Sausage meat stuffing

One | 5.00 Two | 8.50 Three | 11.50

