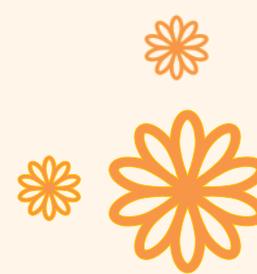


V - vegetarian, VE - vegan,
NG - made with non-gluten containing
ingredients

Easter Sunday

Sunday 05th April



Two Courses | 29 - Three courses | 36

Starters



Gin Cured Salmon, cocktail gherkins, lilliput capers & herb oil (V,NG)

Duck Liver & Port Pate, artisan grilled bread, red onion chutney (NG)

Salt & Pepper Squid, aioli sauce (V)

Cray Fish & Prawn Cocktail, seeded sourdough crispbread, Bloody Mary sauce (V,NG)

Garlic Wild Mushroom, toasted artisan bread, parmesan & truffle oil (NG,VE, V)

Mains

Ultimate Roast, roasted beef sirloin – (cooked medium rare)

pork belly, slow cooked breast of lamb & turkey ballotine | **6.50** (supplement) (NG)

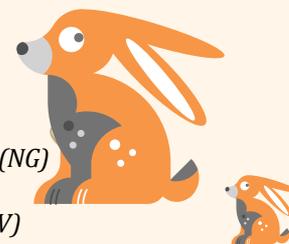
Roasted Pork Belly, crackling (NG)

Slow Cooked Breast Of Lamb (NG)

Mushroom & Stilton Wellington (V)

28 Day's Dry Aged Roasted Sirloin (cooked medium rare) (NG)

Moroccan Style Sweet Potato & Vegetable Roast (NG,VE, V)



Turkey Ballotine

All served with carrot and swede puree, creamed spinach, roast tatties, mash, seasonal vegetables, homemade yorkie & rich red wine gravy

Oven Baked Lemon Sole Fillet, potato gratin with white truffle, tender steam broccoli,

dill & capers hollandaise sauce | **3.50** (supplement) (V)

Classic Caesar Salad, baby gem, parmesan, croutons, Caesar sauce, anchovies,

crispy bacon (NG)

Desserts

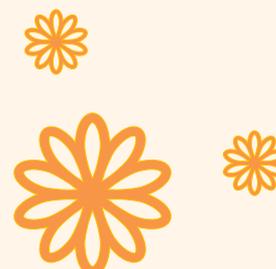
Blood Orange Panna Cotta, passion fruit sorbet (V)

Cinnamon Swirl Cheesecake, salted caramel ice cream (V)

Muscovado Sticky Toffee Pudding, toffee sauce, vanilla ice cream (V,NG)

Chocolate & Salted Caramel torte, chocolate sauce, raspberry sorbet (V)

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



Sides



Cauliflower cheese (V)

Sausage meat stuffing

Pigs in blankets (NG)

One | 4.00 Two | 7.50 Three | 10.50

An optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free



PUB ~ ACCOMMODATION ~ RESTAURANT