

EASTER SUNDAY MENU

Starters

- Curried cauliflower soup with pickled granny smith apple [pwg] ve
- Chicken liver parfait with toasted bloomer and spicy gooseberry chutney
- Crab and mango salad with radish, mustard thrills and mango fluid gel [pwg]
- Tea smoked Creedy carver duck breast, grapefruit and rocket salad with sourdough croutes
- Poached egg with asparagus and hollandaise sauce [pwg] v

Mains

- Roast striploin of salt moor farm beef, Yorkshire pudding, roast potatoes, vegetables and gravy
- Slow cooked belly of pork with fennel, roast potatoes and Cavolo nero
- Roast leg of lamb, roast potatoes, Yorkshire pudding vegetables with rosemary and redcurrant gravy
- Pan fried black bream, pommes dauphinoise, parsley sauce, charred lemon, fried capers butter and wilted spinach, [pwg]
- Leek and Cheddar tart with parsnip puree buttered new potatoes and cauliflower cheese (v)

Dessert

- Mascarpone cheesecake, orange, honeycomb and milk ice cream
- Twice baked sticky toffee and date pudding, toffee sauce and vanilla ice cream
- Dark chocolate tart, passion fruit gel, passion fruit and mango sorbet with chocolate caramel
- Lemongrass panna cotta and blueberry jelly [pwg]
- Selection of West Country cheeses, Fudges biscuits, celery, grapes and homemade chutney [supp £3.50]

£30.00 per person.

Including an Easter Egg Hunt for the children!
Children under 12 years are half price

Specific allergens information is held centrally on all our menu products & can be provided on request from our trained staff.
Please note a discretionary service charge of 12.5% will be added to your bill. 100% of our Service Charge will go to our staff.
For parties of 8 or more a £10.00 deposit per person & a pre-order will be required.

