

# EASTER SUNDAY MENU

## To Begin

Pea, mint and spring onion soup, parmesan crostini (V, Ve\*, GF\*, DF\*)

Yellow & red cherry tomato and garlic bruschetta, roquette and balsamic glaze (Ve)

Asparagus risotto, toasted hazelnuts, shaved pecorino (V)

Chicken liver parfait, toasted brioche, orchard apple chutney

Classic prawn and crayfish tail cocktail with brown bread and butter (GF\*, DF\*)

## In the Middle

Roast strip loin of beef with roast potatoes, Yorkshire pudding, seasonal vegetables and beef jus (GF\*, DF\*)

Garlic and rosemary roast pork loin with roast potatoes, Yorkshire pudding, seasonal vegetables and cider jus (GF\*, DF\*)

Supreme of chicken with roast potatoes, Yorkshire pudding, seasonal vegetables and red wine jus (GF\*, DF\*)

Fillet of trout with crushed new potatoes, green beans & broccoli and sauce béarnaise (GF\*, DF\*)

Vegan nut roast with roast potatoes, seasonal vegetables and onion gravy (V, Ve\*, GF\*, DF\*)

## To Finish

White chocolate cheesecake with raspberry whipped cream

Classic lemon tart with Cornish clotted cream

Strawberry and melon eton mess (GF)

Selection of ice cream or sorbet

**£29.95 PER PERSON**

**(CHILDREN UNDER 12 - HALF PORTION £14.95)**

Specific allergen information is held centrally on all our menu products and can be provided on request from our trained staff.  
(A 12.5% discretionary service charge will be added to your bill).

