



Easter Sunday Carvery

Easter 5th April 2026 | £32 per adult | £16 per child

TO START

Asparagus & pea soup, lemon crème fraîche, herb oil, bread roll *(v, gf*, ve*)*

Ham hock terrine, piccalilli, toasted sourdough *(gf*)*

Oak smoked salmon & beetroot salad, horseradish crème fraîche, watercress *(gf)*

Goat's cheese & spring vegetable tartlet, dressed rocket *(v, ve available)*

MAINS

Dry aged Sirloin of beef *(df, gf)*

Roast turkey breast *(df, gf)*

Slow roast leg of Lamb *(df, gf)*

Roast sea trout fillet, charred lemon, chive & spring onion hollandaise *(gf)*

Nut roast, vegetable gravy *(v,ve,df,gf)*

SIDES

Sage & onion stuffing *v, ve, df* – Pigs in blanket *gf,df* – Red wine gravy *(df,gf)*

Gratinated mature cheddar, cauliflower & leeks *(v,gf Vegan available with pre-order)*

Yorkshire puddings *(vegan available with pre-order)*

Roasted potatoes, Maple roasted parsnips & carrots, Braised red cabbage, garden peas, Broccoli *(v,ve,gf,df)*

DESSERTS

Lemon meringue cheesecake, raspberry coulis *(v)*

Rhubarb crumble, vanilla custard Or vanilla ice cream *(v)*

Carrot cake, cream cheese frosting, candied walnut, spices Chantilly *(v)*

Strawberry & basil panna cotta, strawberry gel *(gf)*

Selection of ice creams *v, gf* & sorbets *(v, ve, gf, df)*

A discretionary service charge of 12.5% will be added to your bill.

GF = Gluten Free **DF** = Dairy Free **V** = Vegetarian **Ve** = Vegan Dishes labelled with GF and DF can be requested when ordering.

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product. Our suppliers and chef's take great care to remove any bones from our boneless items however there could be a small chance of finding one.