

## EASTER SUNDAY MENU

### STARTERS

Roast red pepper and fennel soup, served with a bread roll (v)	6
Grilled halloumi, blood orange & watercress salad, citrus dressing (v)	9
Pressed ham hock terrine, piccalilli, toasted sourdough	9
Potted brown shrimp, sage butter, melba toast	11
Hand-dived scallops, cauliflower puree, crispy kale, citrus emulsion	14

### MAINS

Below all served with seasonal vegetables, Yorkshire pudding, roast potato, cauliflower gratin

Mediterranean vegetable pithivier, roast garlic & thyme jus (V)	20
Roast chicken, herb stuffing, Maderia jus	24
Boned & rolled leg of lamb, sauce poloise	28
Roast beef sirloin, Yorkshire pudding, red wine jus	28

Whole baked trout with white wine and herbs	28.50
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Served with seasonal green beans, buttered new potatoes

### SIDES

Duck fat roast potatoes	3.75
Seasonal vegetables, butter emulsion	3.75
Leaf salad, house dressing	3.75

### DESSERTS

Hot cross bun and butter pudding, crème anglaise	6.75
Poached pear, oatmeal crumble, stem ginger ice cream	6.75
Vanilla creme brûlée, orange-scented shortbread	6.75
Chocolate tart, poached strawberry, vanilla cream	6.75
Selection of British cheese, quince and crackers	9

Before ordering, please speak to our staff about your dietary requirements, intolerances and food allergies.  
Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.  
Well behaved dogs are welcome but must be on a lead and restrained at all times.