



Easter

SUNDAY MENU

Two courses - £29.95

Three courses - £36.95

STARTERS

Carrot & Orange soup, herb croutons (V)(VGA)(GFA)

Prawn & Avocado cocktail, buttered brown bloomer (GFA)

Stilton & Apple tart, fig chutney (V)

Smoked Mackerel & Horseradish pate (GFA)

MAIN COURSE

Roast sirloin of beef, served pink or cooked through +2 supplement (GFA)

Honey & mustard glazed Ham

Roast Turkey (GFA)

Trio of meats Beef/Ham/Turkey +3.25 supplement (GFA)

Mushroom and Spinach parcel, vegetable gravy (VGA)(V)

All of the above served with roasted potatoes, seasonal vegetables, cauliflower cheese & Yorkshire pudding

Lamb shank, minted gravy, chive and parsley mash, tenderstem broccoli +5 supplement (GFA)

Baked Seabream, lemon parsley new potatoes, buttered greens, crispy capers (GFA)

Chicken Breast with goats cheese on a bed of tomato and basil risotto (GFA)

DESSERTS

Mini chocolate egg cheesecake, whipped cream

Apple and cinnamon tart topped with a ginger nut biscuit crumb, vanilla custard

Hot cross bun butter pudding, pouring cream

Sorbet (GFA)(V)(VG)

Please inform your server of any dietary needs or allergies when ordering. Allergen information available on request.

(V) – Vegetarian (VG) – Vegan (VGA) - Vegan Available (GF) - Gluten Free (GFA) – Gluten Free Available

Some of our dishes contain alcohol

Some of our dishes contain Nuts

