

EASTER SUNDAY MENU

ON ARRIVAL

Warm Artisan Bread (V) - £8
Homemade butter, marinated olives

TO START

Woodland Ham Hock Terrine - £9
Black garlic mayonnaise, brioche

Cornish Smoked Haddock, Fennel and Leek Fishcake - £9
Hollandaise sauce, soft poached hen's egg

Smoked Salmon - £10
Horseradish and beetroot panna cotta

Forest Garlic Mushroom and Spinach Gratin (V) - £8
Melba toast

MAIN EVENT

All served with chef's choice seasonal vegetables

Herefordshire Sirloin of Beef - £23
Duck fat roast potatoes, Yorkshire pudding, beef jus

Herb Crusted Rack of Lamb - £28
Dauphinoise potato, lamb jus, Evesham asparagus

Roast Chicken Supreme - £22
Duck fat roast potatoes, Yorkshire pudding, beef jus

Butter Roasted Cod Loin - £23
Samphire, saffron potatoes, beurre blanc

Apple Wood Smoked Cheddar Souffle (V) - £19
Herb butter potatoes, truffle and parmesan velouté

DESSERTS

Classic Vanilla Bean Creme Brûlée (V) - £9
Shortbread, raspberry sorbet

Baked Orange Cheesecake (V) - £9
Dark chocolate aero, citrus sorbet

Sticky Toffee Pudding (V) - £9
Caramel sauce, vanilla ice cream

Triple Chocolate Brownie Bombe (V) - £10
Warm salted caramel sauce, ice cream

(V) Vegetarian, (VG) Vegan - For dietary requirements and food allergies, please ask a member of our team for assistance.

We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.
If for any reason you feel that the care you received fell short, please let us know and we will remove it for you.