EASTER SUNDAY MENU



Spiced Beetroot and Feta tarts VGF Wild herb

> Crab and Avocado VGF Mango Salsa

Smoked Haddock Scotch Egg Mustard Mayo Asparagus, Parma Ham, Poached Egg GF Truffle Oil

> Mini Lamb Kebabs GF Minted yogurt, pickled salad

Oven Roasted Tomato Soup GF

//ROAST //-

Overnight Roast Beef GF Yorkshire Pudding, home grown horseradish cream

Berkshire Pork Belly, Apple Butter GF

Baby Roast Chicken, Bread Sauce

All served with roast potatoes, seasonal vegetables

*Or why not all three as a sharing roast board $\pounds4$ supplement



Whole Roasted Fish of the Day GF Lemon butter

Rump of Lamb GF Basil mash, ratatouille, olive oil

> Vegetable Crumble v Blue cheese, brioche

____/DESSERT//_____

Warm Chocolate and Orange Tart v

Lemon Simnel Drizzle Cake v Lemon custard

Selection of British Cheese v Crackers, Chutney Hot Cross Bun Cheese Cake v

Sticky Toffee Pudding v Vanilla ice cream

Selection of Ice Cream and Sorbet VGFVE

3 Courses £33 Children's Menu £15

DF – dairy free, GF – gluten free, V – vegetarian, Ve – Vegan. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need. All prices include VAT.