Easter Sunday Sunday 31st March 2024



Appetisers

Gravadlax of Scottish Salmon, infused with beetroot 10.00

Goats Cheese Mille Feuille, red onion marmalade, pesto and tomato salsa 8.50

'Firecracker' Chicken Noodle Asian Salad, sweet chilli sauce 8.50

Deep fried Pea & Mint Fritters, cucumber yoghurt, micro herb salad 8.50

Main Courses

Roast Sirloin of Beef, roast potatoes, root vegetables, braised red cabbage, pan roasted gravy, horseradish cream and Yorkshire pudding 24.95

Nut Roast, roasted potatoes, root vegetables, braised red cabbage, vegetarian gravy and Yorkshire pudding 20.50

Roast Leg of Lamb, roast potatoes, root vegetables, braised red cabbage, pan roasted gravy, mint sauce & Yorkshire pudding 24.95

Pan Fried Fillet of Sea Bass, haricot bean and pancetta Cassoulet, cavolo nero, garlic crème 22.00

Roast Supreme of Chicken, stuffing, roast potatoes, root vegetables, chipolata and bacon roll, pan roasted gravy & Yorkshire pudding 21.95

Pan Fried Polenta Cake, char grilled aubergine puree, pepper coulis, basi<mark>l an</mark>d pesto 18.95

Desserts

Malibu Rum Cheesecake, pineapple crisp, passion fruit coulis 8.50

Blackberry Fool, coconut crumb 8.50

Dark Chocolate Parfait, cherry compote, hazelnut crumb and honeycomb 8.50

Sticky Toffee Pudding, hot toffee sauce and vanilla ice cream 8.50

Childs Vanilla Ice Cream with Chocolate sauce 3.50

Charcoal Cheddar & Kentish Blue Cheese, water biscuits, celery, quince jelly & apple 12.50