



Easter lunch menu

Sunday 31st March & Monday 1st April

Starter

Asparagus, Parma ham
Slow-cooked eggs, hollandaise sauce
Pea and mint veloute
Chive crème fraîche and onion powder
Tomato tart
Golden cross goat cheese, balsamic reduction, rocket salad
Citrus-cured sea trout,
Macerated blackberries and orange curd

Main Course

Prime beef rump
Seasonal vegetables, roast potatoes, Yorkshire pudding, red wine gravy
Roast leg of new season lamb
Seasonal vegetables, roast potatoes, Yorkshire pudding, minted jus
Pan-seared sea bass
Herb crushed potato, peas, broad beans with fish cream
Butternut squash risotto
Parmesan tuile, herb oil

Dessert

Sticky toffee pudding
Toffee sauce, vanilla ice cream
Iced tiramisu parfait
Chocolat soil, mocha foam
Lemon meringue tart
Raspberry compote, raspberry sorbet
Cheeseboard
Selection of British cheeses, apple and pear chutney, oatcakes, celery, grapes

£37.50 per person

A 12, 5% discretionary service charge will be added to your bill
We cannot guarantee that dishes do not contain nuts. If you have any allergies please inform us