

EASTER MENU

3 courses £33pp

TO START

Soup of the day - *Ask your server for today's option*

Whipped feta, blood orange, candied walnut, radicchio & gem salad (v) (gif)

Hot smoked Chalk Stream trout, beetroot salad, horseradish & rosemary cream

Chicken liver pâté, spiced pear chutney, toast & dressed leaves

SUNDAY ROAST

Roast beef, horseradish cream +£2.50

Roast pork, apple sauce

Roast chicken, apricot, pork & sage stuffing, bread sauce

Roast mushroom & cashew nut Wellington with vegan gravy (pb)*

Roast leg of lamb & mint sauce

*All roasts are served with Yorkshire pudding, roast potatoes, celeriac purée,
hispi cabbage, roasted carrots & parsnips, red wine gravy*

PUDDINGS

Sticky toffee pudding, clotted cream & toffee sauce (v) (gif)

Selection of British cheeses with grapes, biscuits & chutney

Lemon cheesecake, blood orange curd, charred clementine (pb)

Chocolate & salted caramel fondant, vanilla ice cream, almond nougatine crumb

Salted caramel chocolate truffles (gif)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.