

# EASTER SUNDAY MENU

3 COURSES £48

## TO START

**Grilled Asparagus, Severn & Wye Smoked Salmon**  
on toasted soda bread, dill cream cheese, lemon oil & quail's egg (gf\*)

**Ham Hock, Pea & Mint Croquettes**  
creamed carrot, endive salad, carrot crisp (gf)

**Watercress, Potato & Onion Soup**  
herb croûtons & crème fraîche (v, gf\*, vn\*)

**Baked English Brie & Onion Tart**  
beetroot salad, horseradish & avocado cream (v, gf)

## MAINS

**Rosemary Roasted Leg Of Lamb** (served pick or well done)  
crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding. (gf\*)

**Roasted Chicken Breast**  
crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding. (gf\*)

**Treacle Glazed Ham**  
crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & Yorkshire pudding. (gf\*)

**Seared Fillet Of Skrei Cod**  
jersey royal potatoes, bouillabaisse sauce, fine beans, samphire & rouille (gf)

**Roasted Sweet Potato & Beetroot Filo Pie**  
crispy roasted potatoes, maple roasted carrots, buttered broccoli, root vegetable mash, garlic creamed greens, rich gravy & yorkshire pudding. (v, vn\*)

**8oz Fillet Steak**  
confit plum tomato, crispy king oyster mushroom, peppercorn sauce, dressed watercress & fries (gf)

**7oz Chargrilled Beef Burger**  
mature cheddar, crispy streaky bacon, black garlic mayo, chilli jam, crispy onions & peppercorn sauce. (gf\*)

**Crispy King Oyster Mushroom & Halloumi Burger**  
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (gf\*, v, vn\*)

## SIDES

Cauliflower Cheese (GF)	6
Pigs In Blankets	8
Beef Dripping Roast Potatoes (GF, VN*)	3
Yorkshire Pudding (V)	2
Pork, Sage & Onion Stuffing	5
Maple Roasted Carrots (GF, VN)	3
Thick Cut Chips (GF, VN)	4.5
Skinny Fries (GF, VN)	4
Tender Stem Broccoli	
with Chilli, Garlic & Lemon Butter (GF, V, VN*)	6
Creamed Potato (GF, V)	4

## DESSERT

**Rhubarb & Custard Tart**  
clotted cream & white chocolate crumb (gf, v)

**Crème Egg Chocolate Tart**  
served warm with mint chocolate ice cream (v, gf\*)

**Hot Cross Bun Bread & Butter Pudding**  
orange glaze, vanilla custard & ice cream (v)

**Carrot Cake Cheesecake**  
blood orange sorbet & brandysnaps

Plant based desserts available on request

GF\* denotes dishes that can be made gluten free on request

VN\* denotes dishes that can be made vegan on request

