

EASTER SUNDAY

Amuse

HOMEMADE BREAD **£5.50**

Whipped Herb Butter

OLIVES **£4.00**

Starters

SMOKED DAPPLE & LEEK
TARTELETTE **£8.50**

Burnt Apple

CRISPY COD CHEEKS **£9.50**

Textures Of Leek & Potato

SWEET POTATO, CHILLI &
GINGER SOUP **£8.50**

With Homemade Bread & Yogurt

Mains

ROSEMARY ROASTED
LAMB SHOULDER **£23.00**

ROASTED LOCAL BEEF **£20.00**

NUT ROAST **£17.00**

*All Of Our Roasts Are Served With Roast
Potatoes, Seasonal Vegetables, Yorkshire
Pudding, Cauliflower Cheese & Proper Gravy*

PAN SEARED SEA BREAM **£24.00**

Poquillo Sauce, Pomme Sable,
Black Garlic

STOUT BRAISED
FEATHERBLADE **£25.00**

Truffled Potato, Sprouting Broccoli

Pre-Dessert

RHUBARB, GINGER & GIN
SORBET **£5.00**

Dessert

FROZEN CHOCOLATE
TERRINE **£8.00**

Caramel, Crispy Milk, Pistachio Meringue

CARAMEL APPLE
BAKEWELL **£8.50**

Pate De Fruit, Chantilly

ASIAN SPICED RICE
PUDDING **£8.50**

Poached Fruit, Rose Water &
White Chocolate Sorbet

Cheese

SELECTION OF ARTISAN
CHEESES **£18.00**

Frozen Grapes, Sticky Toffee Chutney,
Sourdough Crackers