



Easter

Three courses £35.00

Starters

French Onion Soup
Toasted croute and Gruyère crust

Chicken & Smoked Duck Terrine
Wild mushroom ketchup, toasted sourdough and bacon butter

Prawn & Crab Cocktail
Crisp iceberg, cucumber, avocado, Marie Rose sauce

Soufflé Arnold Bennett
Twice baked cheese soufflé with smoked haddock and a glazed cheese crust

Pulled Beef Blade Croquettes
Pickled red onions and spicy BBQ jam

Roasts

All roasts are served with roasted potatoes & seasonal vegetables

Roasted Sirloin of Beef
Yorkshire pudding, red wine gravy, horseradish sauce

Slow Roasted Shoulder of Lamb
Garlic and rosemary gravy

Half-Roasted Chicken
Sage and onion stuffing, bread sauce, chicken gravy

Vegetable Nut Roast ^V
Spinach, cherry tomatoes, vegetarian gravy

To Finish

White Chocolate & Raspberry Bread & Butter Pudding
Vanilla custard

Strawberry Pavlova
Crisp meringue, fresh strawberries, strawberry gel

Classic Vanilla Crème Brûlée
Pistachio shortbread

Selection of Three Local Cheeses
Homemade chutney, grapes and crackers

^V vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The beam and pillars are white and have a slightly blurred, ethereal appearance.