

# RG

## EASTER SUNDAY LUNCH

TWO COURSES £34.95 • THREE COURSES £38.95

---

### STARTERS

**CHARRED BROCCOLI & CROOK BLUE VELOUTÉ V**  
Chive pesto, house bread and butter

**TWICE-BAKED CHEESE SOUFFLÉ V**  
Mrs Kirkham's Lancashire cheese

**BAKED BEETROOT V**  
Raspberry, Dorstone custard, lovage

**CHICKEN LIVER PARFAIT**  
Bitter orange chutney and toasted brioche

**CURED SALMON**  
Blackened cucumber, cucumber ketchup, mollusc roe parfait, buttermilk sauce

### MAINS

**MARKET FISH**  
Salsa macha, roast potatoes, padrón peppers and paprika crumb  
*Please ask your server for details*

**STONE BASS**  
Crispy potato, baby leeks, leek croquette, samphire, cockle butter sauce

**CAULIFLOWER STEAK V**  
Cauliflower, moilee, candied lemon, pine nuts, mint oil

### ROASTS

*All served with roast potatoes, honey-glazed carrots, kale, Yorkshire pudding, cauliflower cheese, red wine jus*

**ROAST SIRLOIN**

**ROAST CHICKEN BREAST**

**NUT ROAST V**

### DESSERTS

**HONEY PARFAIT**  
Milk ice cream, yuzu mousse

**DATE & TOFFEE SPONGE V**  
Honeycomb, miso caramel, custard espuma, coffee molasses

**KNICKERBOCKER GLORY**  
Vanilla ice cream, berry compote, lemon curd

**DARK CHOCOLATE TART**  
Dark chocolate crèmeux, salted pretzel ice cream

**LEMON CURD & TOASTED MERINGUE**  
Vanilla ice cream, passion fruit jelly and tuile

---

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

RG