



EASTER SET MENU

3 courses £29 per person

STARTERS

Twice Baked Cheese Soufflé (V)

Rich creamy soufflé, glazed cheese crust
Add smoked haddock (£2.50 supplement)

Creamed Cauliflower Soup (V)

Black trumpet mushrooms & cheddar dumplings

Green & White Asparagus

Crispy duck egg, chorizo & lovage

Scallops Wrapped in Prosciutto Ham

Wild nettle & watercress purée

Wild Boar & Capocollo Terrine

Toasted hazelnuts, piccalilli

MAINS

Seared Duck Breast

Asparagus & potato dauphinoise

Herb-Crusted Lamb Rump

Minted Jersey royals, spring peas, honeycomb

Charred Black Bream

Golden tomatoes, fennel & lemongrass

Crab Ravioli with Shellfish Sauce

Sea purslane, chervil & lemon

Sorrel & Kale Tagliatelle (V)

Goat's cheese, nutty pesto

ROASTS

Beef Striploin

Yorkshire pudding, horseradish & red wine sauce

Pork Fillet & Braised Pork Belly

Crackling, black pudding & apple sauce

Free-Range Chicken

Sage & onion stuffing & bread sauce

Spiced Lentil & Nut Roast (VG)

Cep sauce

All served with roast potatoes, root vegetables & seasonal greens

DESSERTS (V)

Chocolate Fondant

Cacao nib & hazelnut praline

White Chocolate & Lemon Roulade

Pistachio & caramel brittle

Almond & Vanilla Custard Tart

Stem ginger sorbet

Bramley Apple Crumble

Custard

Peanut Butter Parfait

Toffee popcorn & chocolate sauce

V Vegetarian | VG Vegan

