



## EASTER SET MENU

3 courses £35 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

