# Easter Sunday

## Sunday 31<sup>st</sup> March 2024 2 courses £39.95pp | 3 courses £44.95pp

## Starter

## Vine tomato soup V

Vine tomato soup, basil palmier biscuits, basil oil

## Lobster risotto

Lobster, crayfish tail & lemon risotto, spring onions & lemon ash

## Chicken boudin

Chicken & spinach boudin, celeriac purée & sorrel

#### Watermelon salad VG

Watermelon & vegan cheese salad, black olive crumb, cherry tomatoes, cucumber & pickled shallots

## Melon & ham DF

Minted melon, heritage tomatoes & prosciutto salad

## Mains

## Roast topside of beef

Roasted topside of beef, Yorkshire pudding, red wine & shallot sauce

## Leg of English lamb DF

Roast leg of lamb, studded with garlic & rosemary, lamb gravy

#### Hake, cockles & clams GF

Pan-fried hake with a cockle & clam chowder, crushed new potatoes & buttered kale

## Corn fed chicken GF

Corn fed chicken breast, purple sprouting broccoli, fire roasted pepper sauce

#### Carrot tart VG

Baby carrot & vegan cheese tart, parsley pesto

All served with bowls of roasted potatoes & a selection of seasonal vegetables

#### Desserts

#### Chocolate & Amaretto V

Sunken chocolate & Amaretto cake with almonds & salted caramel ice-cream

## Rhubarb crumble

Rhubarb & apple oat crumble with vanilla custard (vegan available)

## Lemon tart

Glazed lemon tart, raspberry sauce & clotted cream

## Baked Alaska V

Baked Alaska, strawberry ice-cream & a forest berry sauce

#### Cheese

Local cheese selection, apple brandy chutney, celery & grapes (supplement)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

A discretionary 10% service charge will be added to your bill. All prices include 20% VAT.

