



Easter

Starters

- Homemade Leek and potato soup**, with homemade bread rolls
Burrata cheese served with sourdough bread, olives, sun dried tomato, oregano and cherry tomato pesto
Prawns in tomato sauce with lemon croutons and basil dressing
Pork cheek with apple puree, crackling and dressing

Mains

- Rump of lamb** served with minted gravy, barley salad and roasted baby carrot
Roasted duck breast with mash potato, carrot puree, tender stem broccoli and cherry gastrique sauce
Creamy wild mushroom and truffle risotto with Parmesan, crispy shallots and brie fondue
Pan seared turbot with samphire and purple sprouting broccoli, sundried slaw and dill beurre blanc

Desserts

- Vanilla cheese cake** with berry compote and vanilla ice cream
Lemon posset with macerate strawberry with short bread crumbs
Crème Brûlée with caramelized sugar top and strawberry ice cream
Ice cream selection

2 course - £29.95

3 course - £35.95

If you have any dietary requirements and/ or allergies please let a member of staff know

