



Easter Sunday

SUNDAY LUNCH MENU

Starters

Tuscan Wild Mushroom Soup, Artisan Bread & Butter (V, GFA)

Homemade Smoked Mackerel Pate, Pickled Cucumber & Dill Salad, Sourdough Crostini (GFA)

Pear, Chicory, Blue Cheese & Walnut Salad (V, GF)

Tikka Marinated Chicken Skewers, Tomato & Coriander Salad, Mango Chutney & Raita (GF, V Available)

Main Courses

Salt & Pepper Crusted Rump of Beef, Yorkshire Pudding & Red Currant Jus (GFA)

Slow Roasted Leg of Lamb, Yorkshire Pudding & Apricot & Mint Stuffing (GFA)

Honey & Garlic Butter Glazed Scottish Salmon, Pomegranate & Parsely Creme Fraiche (GF)

Goats Cheese & Caramelised Red Onion Tart (V)

All served with Roast Potatoes, Herby Butter New Potatoes, Glazed Carrots & Seasonal Greens

Homemade Desserts

Hot Cross Bun & Butter Pudding served with Custard (V)

Warm Chocolate Orange Brownie & Ice Cream (V)

Lemon Meringue Pie (V)

Trio of Cheese, Crackers & Homemade Chutney (V, GFA)

Children's Menu

Mini Roast Beef or Lamb Dinner
Homemade Chicken Goujons & Chips

Chocolate Brownie & Ice Cream (V)
Vanilla Ice Cream (V, GFA)

3 Courses: £26 / 2 Courses: £22

Childrens Menu Available £12 for 2 courses