

# EASTER MENU

1 course £23  
2 course £28  
3 course £33

## STARTER

**Soup of the Day** <sup>V</sup>  
fresh bread & butter

**Chicken and Ham Terrine**  
onion jam, radish salad & toasted sourdough

**Shrimp Scampi Toast**  
bathed in juicy garlic butter, white wine sauce  
with lemon served with toasted sourdough bread

## MAINS

**Slow Cooked Daube of Beef** <sup>GA</sup>  
creamy mash, Yorkshire pudding, seasonal vegetables,  
red wine gravy

**Easter Turkey and Ham**  
served with cranberry sauce, buttery mash and  
seasonal veg, turkey gravy

**Butter Roasted Black Cod** <sup>GF</sup>  
pea and spinach puree roasted sweet potato and  
black lentil, wilted spinach and microgreen

**Mushroom & Tofu Pot Pie** <sup>V</sup>  
mix veggies, tofu, mushroom in rich vegetable gravy  
encased in flaky pastry crust served with chive mash

## DESSERT

**Burnt Basque Cheesecake** <sup>GA</sup>  
crème fraiche Chantilly, strawberries and chocolate sauce

**Easter Mini Egg Brownie**  
served with vanilla ice cream

**Two Scoop Ice Cream Selection** <sup>GF</sup>  
choose from strawberry, vanilla and chocolate

<sup>VE</sup> Vegan <sup>V</sup> Vegetarian <sup>GF</sup> Gluten Free <sup>GA</sup> Gluten Free Adaptable

If you have a food allergy, intolerance, or dietary requirements – please speak to the team about the ingredients in your food and drink before you order. As we operate a kitchen where nuts and other allergens are present, we cannot guarantee all dishes are free of allergens.