

Easter Sunday Luncheon

Mushroom Velouté, crème fraîche, black truffle, tarragon oil

Crab Salad, chilli, lime, corriander, fennel, Granny Smith apple

Butternut Squash, kale pesto, roast garlic emulsion,
pumpkin seed dukkah, crispy kale

Lamb Belly, lamb ragu, pea purée, goat's cheese, pickled swede



Roast Sirloin of Beef, roast potatoes, pomme purée, Yorkshire pudding, pan juices

Pork Belly, black pudding purée, sage gastrique, potato terrine, cauliflower,
baby swede

Seatrout, celeriac purée, braised baby gem, spinach, caper and orange butter sauce

Heritage Tomato Salad, seeded sourdough, wild garlic emulsion, new potato,
samphire, roast red onion



English Custard Tart, pistachio, cherry textures, cherry soup

Dark Chocolate Delice, hazelnut, honeycomb, marshmallow, mint

Selection of Ice Creams & Sorbets

Selection of British Cheeses, lavoche, truffle honey, malt loaf, quince purée

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Freshly Brewed Coffee with Petits Fours

£36.50 for 3 courses per adult

£18.25 for 3 courses per child (12 years and under)

Prices are per person including vat

*Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.*