

Easter Sunday

MENU

Pulled Lamb Shoulder Flatbread

Smoked beetroot hummus, crispy onions, sun-blushed tomatoes, chilli & mint yoghurt

Goats Cheese & Field Mushroom Salad

Red onion marmalade, wild garlic & basil pesto, balsamic reduction

Roasted Parsnip Soup

Topped with toasted sesame seeds & blossom honey served with a marmite & red onion marmalade butter

Shredded Confit Duck Leg Crostini

Grilled peaches, burnt onion mayo & crispy duck skin



Slow Roasted Lamb Shoulder

45 Day Aged Sirloin of Beef

Roasted Cotswold Chicken Supreme

Butter & Miso Roasted Oyster Mushrooms

All of the above served with seasonal vegetables, cauliflower cheese, Yorkshire pudding, rosemary & garlic roast potatoes, parsnip purée & red wine jus'

Coquille Fruit De Mer

Scallops, salmon & prawns, fish velouté, Pomme Duchess potatoes, tender stem broccoli

Smoked Salmon Salad

Rocket salad with hot smoked salmon, avocado, quails egg & cucumber served with a soy, lemon & wasabi vinaigrette



Parsnip Caramel

Blood orange granita, Pedro Ximenes soaked raisins & champagne foam

Vanilla Crème Brulé

Rosemary & orange shortbread

Pear & Apple Crumble

Honeycomb ice cream & glass pear

Chocolate & Raspberry Brownie

White chocolate & Baileys sauce

Milkshake Flight Set

Trio of milkshake flavours served with popping candy straws
Please ask your server for daily choice of flavours available

2 courses £45 or 3 courses £55