



Easter Sunday

Starters

Homemade Soup £7.95

A hearty bowl of seasonal soup served with warm bread and butter

Chicken Liver Pâté £8.95

With toasted brown bread, homemade apple cider and brandy chutney

Wild Mushrooms £9.95

Wild and button mushrooms in a white wine, cream and garlic sauce, served on toasted crusty bread.

Classic Prawn Cocktail £10.50

Cold-water prawns in Marie Rose sauce, crisp lettuce and brown bread.

Breaded Whitebait £8.95

Served with tartare sauce and a lemon wedge.

Mains

Your Choice of Roast

All roasts are served with crispy roast potatoes, seasonal vegetables, a golden Yorkshire pudding, and jug of rich gravy

Roast Sirloin of Beef £24.00

Roast Chicken Breast £19.00

With sage & onion stuffing

Roast Belly Pork £19.50

With sage & onion stuffing

Roast Leg of Lamb £24.00

Pan-Seared Fillet of Sea Bass £24.00

Served with parsley mash, lobster and prawn sauce & seasonal vegetables

Mushroom Stroganoff £18.00

Served with rice

On the Side

Add an extra portion to share or indulge yourself

Creamy Mashed Potatoes V,NG	Seasonal Vegetables NG, V, VG, DF
Cauliflower Cheese V	Extra Yorkshire Pudding 1.50 V
Extra Portion of Roast Potatoes V, VG	

Desserts

Sticky Toffee Pudding

Moist date sponge with rich toffee sauce, served with custard or ice cream

Oreo Sundae

Chocolate and vanilla ice cream with chocolate sauce, brownie pieces and Oreo crumb

Lemon Posset

Served with homemade shortbread

Biscoff Sundae

*Vanilla ice cream with Biscoff crumb and caramel sauce
Oreo Sundae*

