

# Easter

# *Sunday*

## Starters

Homemade soup of the day, fresh warm breads and butter barrels

Smooth chicken liver pate, toasted brioche and chutney

Grilled asparagus, crispy poached egg and hollandaise sauce

Smoked salmon and crayfish cocktail, granary bread, lemon and pea shoots

Parsnip bhajis with a curried emulsion

## Main Courses

*All served with Roasted Baby New Potatoes and Spring Green Vegetables:*

Roast leg of lamb with a port and redcurrant sauce

Roast chicken breast with a lemon and thyme sauce

Pan fried salmon with salsa verde

Grilled sardines with a garlic and parsley butter

Spiced aubergine, olive and tomato cassoulet and herb cous-cous

Tenderstem broccoli, leek and baby spinach wellington  
with a smoked cheddar sauce

## Desserts

Sicilian lemon tart, raspberry coulis, raspberry sorbet and fresh raspberries

Baked chocolate mousse, peanut butter cream and peanut brittle

Gin poached pear, gin syrup, elderflower sorbet and mint sugar shard

Vanilla and salted caramel cheesecake, homemade fudge and cocoa cream

Local cheeseboard, mixed crackers, chutney, candied walnuts, grapes and celery

**Two Courses £22 - Three Courses £27**

*For further details or to make a reservation, please see a member of staff.  
A non-refundable deposit of £5 per person is required for all bookings.*