



Easter Menu

2 Courses: 27.5 per person

3 Courses and Filter Coffee or Tea: 35 per person

Starters

Mozzarella, Pesto & Sun Blushed Tomato Arancini (GF) (V)
Parmesan & Arabiata Sauce

Leek & Potato Soup (GFO) (V) (VEO)
Herb Oil, Bread Roll & Butter

Haddock Fishcakes (GF)
Lemon Aioli, Herb Salad, Crushed Peas & Sampire

Lamb Kofta (GF)
Pickled Radish, Yogurt, Harissa, Toasted Pistachio & Parsley
Contains Nuts

Mains

Our Farm Roast Topside Of Beef, Horseradish Sauce (GFO)

Our Farm Roast Loin Of Pork, Apple Sauce (GFO)

Our Farm Roast Shoulder Of Lamb, Mint Sauce (GFO)

All Roast Dinners Are Served With Seasonal Vegetables, Roasted Carrot & Parsnips, Cauliflower
Cheese Gratin, Sage And Onion Stuffing, Yorkshire Pudding & Roast Potatoes

Herb-Crusted Cod Loin (GF)
Potato Fondant, Baby Carrots, Asparagus & Lemon Butter Sauce

Green Pesto Warm Potato Salad (GF) (V)
Tenderstem, Charred Asparagus, Broad Beans & Soft Poached Egg

Desserts

Vanilla Pod Crème Brulée (GFO) (V)
Poached Rhubarb Compote & Shortbread Biscuits

Strawberry Eton Mess (V)
Meringue, Macerated Strawberries & Strawberry Sorbet

Salted Caramel Tart (V)
Chocolate Soil & Mini Egg Ice Cream

Selection of Cheese & Biscuits (GFO) (V)
Worcestershire Sauce & Shallot Cheddar
Oxford Blue Cheese
Celery, Chutney, Grapes & Wafer Biscuits

V - Vegetarian, VEO - Vegan Option, GF - Gluten Free, GFO - Gluten Free
Option. Please inform a member of staff of any allergies. Allergen charts
are available on request. Our kitchen handles nuts and all dishes may
contain traces of nuts. Scan the QR code to see our Allergen Chart.

