

EASTER SUNDAY MENU

Set Menu - 2 Courses for £29 or 3 Courses for £35

APERITIF

Aperol Spritz **£9**

Sapling Vodka Bloody Mary **£9**

Gin Berry Spritz **£9**

STARTERS

Smoked Applewood Arancini (GF) (Vg)
Balsamic onion chutney

Whole Tiger King Prawns (GF)
Garlic chilli butter, grilled toast

Pea & Fresh Mint Soup (GF) (Vg)
Home-made bread

Salmon & Dill Fishcakes (GF)
Poached egg, lemon & caper mayo

Cauliflower Fritters (Vg) (GF)
Coconut & herb dressing, pomegranate coulis

Pork Scotch Egg
Mustard mayo

MAINS

Lamb **OR** Mixed Veg Kofta Curry (GF) (VG)
Basmati cumin rice, fresh homemade
Naan bread

Hatch Salad (GF) (Vg)
Baby gem lettuce, anchovies,
soft boiled egg, croutons, parmesan,
house dressing

Add: Smoked salmon, falafel, or chicken

Chicken & Bacon Carbonara
Linguini pasta, cream sauce,
parmesan cheese

Pan-fried Sea Bream (GF)
Garlic lemon & caper butter, roasted new
potatoes, samphire grass

Sunday Roasts

*Served with roasted potatoes, Yorkshire
pudding, seasonal vegetables*

Trio of Roasts (GF)
Rare striploin of beef, pork loin & lamb leg

28 days dry aged Rare Striploin Beef (GF)

Slow Roasted Leg of Lamb (GF)

Roasted Half Spring Chicken (GF)

Slow Roasted Pork Loin (GF)

Vegetable Wellington (Vg)

Add Pigs in blankets, stuffing, or
cauliflower cheese (GF) **£4.50**

DESSERTS

Sticky Toffee Pudding
Vanilla ice cream, toffee sauce

Oreo Cheesecake (Vg)
Oreo crumb, chocolate sauce

Home-made Profiteroles
Fresh strawberries, chocolate sauce

Apple & Berry Crumble (GF) (Vg)
Vanilla custard

Home-made Ice Cream & Cookie
Vanilla, Chocolate, & Strawberry

Hatch Cheese Board (**£3 supplement**)
Chef's selection of cheeses, crackers, apple,
grapes, ale chutney