



Easter MENU

STARTERS

Carrot and Ginger Soup
with homemade focaccia bread

Oak Smoked Salmon
with devilled eggs micro salad and lemon aioli

Chicken Liver Pate
pickled shallots brioche and onion chutney

MAIN COURSE

Roast Topside of Beef
with Yorkshire pudding and red wine sauce

Slow Roasted Pork Belly

Pan Fried Plaice
shellfish butter sauce, spinach and new potatoes

Lamb Loin (£4 supplement)
creamed mash potato tender-stem broccoli and rosemary jus

Beetroot and Goats Cheese Wellington

DESSERTS

Lemon Meringue Tart
with raspberries and a raspberry sorbet

Double Chocolate Brownie
with mini eggs and vanilla ice cream

Cheese Board
with celery, grapes and chutney

2 COURSES £26.00

3 COURSES £30.00

