Easter Lunch Menu

Three Courses £50

STARTERS

Warm English Asparagus Scottish Smoked Salmon, Hollandaise Sauce [M], [F], [SD], [G], [E]

Cornish Crab Salad Chilled Sweetcorn Velouté, Marinated Cucumber [C], [Mu], [E], [Ce], [G], [S], [SD]

Smoked Ham Hock & Celeriac Vol-au-Vent Truffled Supreme Sauce [G], [SD], [M], [E], [Mu]

> Butternut Squash Soup Broad Bean & Parsley Oil [Ce], [S], [SD] **VE**

MAINS

Roasted Leg of Lamb, Garlic & Rosemary OR Corn Fed Chicken Crown & Herb Butter Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy [M], [G], [SD], [E]

Roasted Cod & Jersey Royals Cooked in Seaweed Butter Tenderstem Broccoli, Champagne Sauce [F], [M], [SD], [E], [G]

> Wild Mushroom Pie Pea & Mint Velouté, Glazed Celery, Spring Onions [Ce], [S], [SD] **VE**

300g Ribeye Steak supplement £15 Bearnaise Sauce, Chips & Watercress [M], [E], [SD]

SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD] Cauliflower Cheese [E], [G], [M], [Mu] | Buttered Curly Kale [M] Roasted Potatoes | French Fries Additional Bread Roll £1 [G]

DESSERTS

Milk Chocolate Marquis & Mixed Berries Compote $[M], [E], [G] \ensuremath{\,\mathrm{V}}$

Warm Yorkshire Rhubarb Crumble & Vanilla Custard [M], [E], [G] V

Spiced Crème Brulée [E], [M], **V**

Selection of British Cheese supplement £5 Served with Homemade Fruit Cake, Quince Jelly, Chutney, Oat Crackers [E], [G], [M], [SD], [N] V

Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan. ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.



Kiðs Menu

Two Courses £17.5 - Three Courses £24

FIRST COURSES

Prawn Cocktail Atlantic Pink Prawns, Iceberg Lettuce, Marie-Rose Sauce, Brown Bread & Butter [C], [E], [Mu], [SD], [G], [M]

> Roasted Tomato Soup Basil, Toasted Croutons [Ce], [G] VE

Pizza Margherita Roma Tomatoes & Mozzarella Cheese [G], [M] V Pick your toppings: Chorizo [SD], Mushrooms, Ham [SD]

MAINS

Roasted Leg of Lamb, Garlic & Rosemary Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy [M], [G], [SD], [E]

> Gore Cheeseburger Brioche Bun, Beef Patty, Tomatoes, Gem Lettuce Onions, Monterrey Jack Cheese, French Fries [G], [SD], [M], [E]

Penne Bolognese / Tomato Penne v Braised Beef, Tomato Sauce, Parmesan [G] [SD] [M] [Ce]

DESSERTS

Chocolate Brownie & Vanilla Cream 70% Chocolate, Whipped Vanilla Cream, Chocolate Sauce [E], [G], [M] V

> Fruit Salad Mixed Berries V

Knickerbocker Glory Vanilla Ice Cream, Chocolate Brownie, Mixed Berries Chocolate Sauce, Marshmallows [E], [G], [M] may contain traces of soya V

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