



Easter SUNDAY MENU

£ 6 5

STARTERS

Velouté

Chilled pea & mint velouté sugar snaps, pea shoots, puff pastry twist

Scallop

Seared scallops. XO sauce. chilli, chicken skin, pickled radish, lime

Rabbit Terrine

*Rabbit & pork terrine, parma ham, carrot, tarragon mustard,
toasted sourdough*

Crispy Egg

*Soft poached hens' egg, fricassée of mushroom, crispy bacon lardons,
frisée salad, mustard dressing*

Spring Tartlet

*Whipped Goats curd, crudité of spring vegetables foraged herbs,
pastry case*



MAINS

Roast Beef

Roast sirloin, roast potatoes, glazed carrot, spring greens, cauliflower cheese, red wine jus, yorkshire pudding

Lamb Saddle

Stuffed Welsh lamb saddle. roast potatoes, glazed carrot. spring greens, cauliflower cheese, lamb jus, mint sauce, yorkshire pudding

Skate Wing

Pan-fried skate wing on the bone, Grenobloise sauce, lemon, micro herbs

Halibut

Fillet, morel mushrooms, wild garlic, butter sauce

Risotto

Arborio rice, asparagus, fricassée of peas, smoked cheese foam, yeast purée, toasted breadcrumbs



DESSERTS

“Hot Cross Bun” Souffle

Spiced Souffle, rum & raisin ice cream & anglaise

Rhubarb Veloute

Poached Yorkshire rhubarb caramelized puff pastry Chantilly cream

Lemon Tart

Lemon curd, almond ice cream, poppy seed tuille, sweet paste

Sorbet Selection

Selection of seasonal sorbets tuille

Cheese Board

Selection of 3 cheeses, chutney, biscuits & quince