

# Easter Sunday

Sunday 5<sup>th</sup> April

## STARTERS

Soup of the Day (GFA, Ve)  
rustic bread

Classic Prawn Cocktail (GFA)  
brown bread

Greek Salad (VG/GF)

Smoked Salmon Roulade (GF)  
keta, crème fraiche and rocket

Chicken Liver Parfait (GFA)  
chutney, salad and croutes

Heritage Tomato Bruschetta (Ve/GFA)  
rocket and balsamic

## MAINS

Roast Sirloin of Beef\* (GFA)

Roast Leg of Lamb\* (GFA)  
rosemary gravy

Half Roast Chicken\* (GFA)  
stuffing and pig in blanket

Prosciutto Wrapped Monkfish (GF)  
wild mushroom risotto and parmesan crisp

Sea Trout (GF)  
herb crushed potato, asparagus, spinach, sea vegetables and ruby grapefruit beurre blanc

Chestnut and Seed Loaf (Ve)  
vegan gravy

\*served with crispy roasties, yorkshire pudding, chef's  
gravy and chef's selection of weekly special vegetables.

## DESSERTS

White Chocolate and Mini Egg Cheesecake (VG)

Sticky Toffee Pudding (VG)  
toffee sauce and vanilla ice-cream

Apple and Blackberry Crumble (VG/GF)  
crème anglaise

Pina Colada Panna Cotta (Ve)  
charred pineapple and cherry coulis

Artisan Cheeseboard (GFA)  
house chutney and cheese biscuits

Mixed Ice-Cream Selection (VeA/ GF)  
choice of three flavours

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)