



# Easter Sunday Lunch



## Starters



Traditional smoked salmon  
with caviar and  
shallot dressing **GF DF**

Jerusalem artichoke velouté  
with truffle croutons  
and parmesan **GFO**

Oriental duck with a  
Thai green papaya and  
cashew salad **N**



## Mains



Roast leg of lamb, Yorkshire pudding, sausage and sage stuffing,  
roast potatoes, vegetables, and red wine jus **GFO**

Roast pork loin, Yorkshire pudding, sausage and sage stuffing,  
roast potatoes, vegetables, and red wine jus **GFO**

Sea bass fillet, artichoke purée, flageolet beans, roasted garlic, crispy rocket **GF**

Chestnut and apricot nut loaf, roast potatoes, vegetables,  
and burnt shallot vegetable gravy **N V**

## Desserts

Lemon meringue  
cheesecake, toasted  
meringue, raspberries

Red berry delice,  
poached blackberries,  
vanilla mascarpone cream

Ginger sponge, caramelised  
white chocolate sauce **GFO**



Three courses for  
**£35**



**V** vegetarian **VO** vegetarian option on request **VG** vegan **VGO** vegan option on request

**GF** gluten free **GFO** gluten free option on request **DF** dairy free **DFO** dairy free option available **N** contains nuts

If you have a food allergy, intolerance, or other dietary requirements - please speak to a member of staff