

EASTER

SUNDAY LUNCH MENU

ROASTED GARLIC & CHESTNUT MUSHROOM VELOUTÉ

Truffle Oil (D) (SU) (C)

CHICKEN & PISTACHIO PARFAIT

Piccalilli, Date Purée (N) (P) (E) (D) (SU) (M)

SET CRAB CUSTARD

Crab Mayo, Pink Grapefruit, Endive (F) (CR) (D) (SU) (C) (M)

AGED PARMESAN TART

Pickled Pear, Walnut Butter (G) (E) (D) (SU) (C) (N) (P)

SLOWLY ROASTED WESTCOUNTRY BEEF

Roast Onion Purée, Yorkshire Pudding, Red Wine Jus (G) (E) (D) (SU) (C)

ROAST LEG OF BRITISH LAMB

Sweet Potato Fondant, Spring Vegetables, Lamb & Wine Jus (D) (SU) (C) (M)

BALLOTINE OF GUINEA FOWL

Maize Fed Chicken Mousse, Oyster Mushroom Ketchup, Sherry Butter Sauce (E) (D) (SU) (C)

GRILLED SEA BASS FILLETS

Cray Fish Risotto, Prosecco Velouté (F) (CR) (D) (SU) (C) (M)

POTATO GNOCCHI

Smoked Tomato, Artichoke, Feta (SU) (G)

All our main dishes are served with Roast Potatoes, Baby New Potatoes, Cauliflower Cheese, Glazed Carrots, Sugar Snap Peas (D) (SU) or Side Salad & Baby New Potatoes (SU) (M) (E) (G) (S) (SO)

WHITE CHOCOLATE CRÉMEUX

Passion Fruit, Shortbread (G) (E) (D) (SU)

LEMON TART

Macerated Strawberries, Berry Sorbet (G) (E) (D) (SU)

STEAMED TOFFEE SPONGE

Toffee Apples, Custard Sauce, Clotted Cream (G) (E) (D) (SU) (SO)

RHUBARB & GINGER MESS (D) (SU) (E)

FRESH FRUIT SALAD

Clotted Cream or Pouring Cream (D)

ICE CREAM & SORBET SELECTION (G) (D) (E) (N) (P) (SO)

WEST COUNTRY CHEESE SELECTION (G) (D) (E) (N) (P) (SO)

3 COURSES £37.50 per person

INCLUDING TEA OR COFFEE

D - DAIRY | G - GLUTEN | M - MUSTARD | E - EGG | MO - MOLLUSCS | CR - CRUSTACEAN | C - CELERY
N - NUTS | F - FISH | SU - SULPHUR DIOXIDE | S - SESAME | SO - SOYA | P - PEANUTS | L - LUPIN

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free. Adults need around 2000 Kcal a day.