

Easter Sunday

3 course meal £25.50

STARTERS

Mulligatawny soup (V)

Prawns

Pineapple chutney prawns, cucumber sorbet, sweet chili

Mille-feuille

Smoked chicken mille-feuille, shawarma sauce, tarragon reduction

Fishcake

Smoked haddock and spring onion fishcake, poached egg and Hollandaise sauce

Super food salad (V)

Quinoa, tenderstem, beetroot, tempura vegetables, pomegranate, yuzu and wasabi dressing

MAINS

Sunday Roast

Your typical Sunday Roast, roast potatoes, Yorkshire pudding and carrot served with all the trimmings
Beef or lamb

Duck

Roast duck breast and bon bon, fondant potato, parsnip puree, tender stem broccoli

Hake

Fillet of hake, asparagus, lemon grass, crispy seaweed, devil butter cream sauce and fondant potatoes

Pork belly

Slow cooked belly of pork, carrot and cumin puree, apple compote, mash potatoes, crackling and black pudding scotch egg

Tabbouleh (V)

Spiced roast cauliflower tabbouleh, tahini herb dressing, tzatziki, flatbread

DESSERTS

Nougat glace served with red fruit coulis

Pistachio crème brûlée

Strawberry tart

Selection of cheeses served with apricot chutney and biscuits

Walnut and raspberry pie, salted caramel ice cream

Kids menu

£12.00

STARTERS

Fishcake

Smoked haddock and Applewood cheese fishcake, poached egg, Hollandaise sauce

Mille-feuille

Smoked chicken mille-feuille, shawarma sauce, tarragon reduction

MAIN COURSE

Sunday Roast

Your typical Sunday Roast, roast potatoes, Yorkshire pudding and carrot served with all the trimmings
Beef or lamb

Tabbouleh (V)

Spiced roast cauliflower tabbouleh, tahini herb dressing, tzatziki, flatbread

DESSERT

Crème brûlée

Nougat glace served with red fruit coulis

Terms and conditions

- Bookings will be confirmed only when a £10 per person deposit will be received
- The kids menu is available for children up to 12 years old
- Easter Sunday lunch menu is 3 course only

Please tell the management if you have any nut or other allergies