



EASTER

1 course £20.00 2 courses £25.00 3 courses £30.00

STARTERS

MINTED PEA & HAM SOUP

WITH A CRUSTY CIABATTA

ASPARAGUS, SPRING ONION & NEW POTATO FRITTA

DRESSED WITH ROCKET & BASIL OIL

PRAWN & SMOKED SALMON SALAD

WITH MARIE ROSE SAUCE & BUTTERED GRANARY

BAKED HAM & CHEDDAR ARANCINI

WITH A MARINARA SAUCE, PARMESAN & ROCKET

MAINS

ROAST TOPSIDE OF BEEF

YORKSHIRE PUDDING, ROAST GRAVY, SEASONAL VEGETABLES &
ROAST POTATOES

SLOW BRAISED LAMB SHANK (GF)

BUTTERED MASH POTATOES, SEASONAL VEGETABLES & A MINT &
REDCURRENT GRAVY

BAKED SALMON (GF)

WITH A SAFFRON & PRAWN WHITE WINE CREAM SAUCE, DILL
CRUSHED POTATOES & ASPARAGUS SPEARS

ASPARAGUS, COURGETTE PEA RISOTTO (*VE/GF)

WITH BASIL OIL & PARMESAN SHAVINGS

DESSERTS

MINI EGG CHOCOLATE BROWNIE (GF)

WITH CHOCOLATE SAUCE & CLOTTED CREAM ICE CREAM

BAILEY'S CHEESECAKE

WITH A WHISKEY TOFFEE SAUCE & POURING CREAM

HOT CROSS BUN & BRIOCHE BREAD & BUTTER PUDDING

WITH VANILLA CUSTARD

A SELECTION OF ICE CREAMS

& SORBETS

