



EASTER LUNCH MENU

STARTER

Garden pea soup, mint crème fraîche, croutons, bread & butter

Cod & halibut fishcake, chili, coriander, curry butter sauce

Asparagus and wild garlic tart, leek velouté, onion puree

Shetland Mussels, Orchard Pig cider sauce, granary bread

Homemade pork pie, cider jelly, Oxford sauce, salad

MAIN COURSE

*Choice of: Roast Beef, Lamb Rump, Pork Loin or Chicken breast
with Yorkshire pudding, roast potatoes, cabbage, carrots, broccoli
cheese and gravy*

Stone bass, chargrilled gem, peas, spring onion, lemon thyme velouté

*King oyster, spinach & ricotta wellington,
roast potatoes, cabbage, carrots, broccoli cheese and gravy*

DESSERT

Strawberry & white chocolate cheesecake, strawberry sorbet

Nutmeg crème brûlée, Yorkshire rhubarb, ginger crumb

Lemon trifle, lemon jelly, toasted Italian meringue

Chocolate & hazelnut tart, yoghurt sorbet

Selection of 3 Cheeses (£5 supplement)



£35 FOR 2 COURSE
£43 FOR 3 COURSES

