

# EASTER

## LUNCH MENU

### STARTER

*Garden pea soup, mint crème fraîche, croutons, bread & butter  
(v, agf)*

*Smoked chalk stream trout, pumpernickel, pickled cucumber,  
lemon caviar (agf)*

*Asparagus and wild garlic tart, leek velouté, onion puree (v)*

*Shetland mussels, shallot, celery, cider sauce, granary bread (agf)*

*Homemade pork pie, cider jelly, salad*

### MAIN COURSE

*Roast rump of beef, roast potatoes, broccoli cheese, seasonal  
vegetables, Yorkshire pudding, gravy (agf)*

*Roast lamb rump, roast potatoes, broccoli cheese, seasonal  
vegetables, Yorkshire pudding, gravy (agf)*

*Pork loin, roast potatoes, broccoli cheese, seasonal vegetables,  
Yorkshire pudding, gravy (agf)*

*Stone bass, chargrilled gem, peas, spring onion, lemon thyme velouté  
(gf)*

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

### DESSERT

*Passion fruit & white chocolate cheesecake,  
Passion fruit sorbet*

*Vanilla crème brûlée, Yorkshire rhubarb, ginger crumb  
(v, agf)*

*Lemon trifle, lemon jelly, toasted Italian meringue (v, agf)*

*Chocolate & hazelnut tart, yoghurt sorbet (v)*

*Selection of 3 Cheeses (£5 supplement)*

**£37 FOR 2 COURSE**  
**£50 FOR 3 COURSES**

