

# EASTER

## SUNDAY MENU

Two Courses – £32.50 per person    Three Courses - £37.50 per person

### STARTERS

Leek & Potato Soup | Sourdough Bread  
Contains Gluten & Dairy - GFOA, DFOA & VGOA

Wild Mushroom Arancini | Arrabbiata Sauce | Rocket Salad  
Contains Sulphites - Dairy Free, Gluten Free & Vegan

Ham Hock & Black Pudding Terrine | Red Onion Chutney | Mixed Leaf  
Salad | Sourdough Bread  
Contains Gluten, Dairy & Sulphites - GFOA & DFOA

Smoked Haddock Hot Pot | Parmesan | Sourdough Bread  
Contains Gluten, Dairy, Fish & Sulphites - GFOA

### MAINS

\*accompanied by Glazed Carrot and Seasonal Greens

Roast Leg of Spring Lamb\* | Roast Potatoes | Yorkshire Pudding | Mint Jus  
Contains Gluten, Dairy, Egg & Sulphites - GFOA

Topside Beef\* | Roast Potatoes | Yorkshire Pudding | Gravy  
Contains Gluten, Dairy, Egg & Sulphites - GFOA

Herb Crusted Cod Supreme\* | Parisienne Potatoes | Lemon & Orange Beurre  
Blanc  
Contains Fish Dairy, Egg & Sulphites - Gluten Free

Roasted Butternut Squash & Sage Risotto | Crispy Kale  
Contains Sulphites - Gluten Free, Dairy Free, Vegan

### DESSERTS

Sticky Toffee Pudding | Butterscotch Sauce | Clotted Cream Ice Cream  
Contains Gluten, Dairy, Egg - GFOA

Lemon Posset | Shortbread Biscuit | Fresh Raspberries | Raspberry Crumb  
Contains Soya - Dairy Free, Gluten Free, Vegan

Hot Cross Bun Bread & Butter Pudding | Orange Zest Anglaise | Fresh  
Strawberries  
Contains Gluten, Dairy, Egg

Oreo Cheesecake | White Chocolate Soil | Clotted Cream Ice Cream | Fresh  
Berries  
Contains Gluten, Dairy, Egg