

EASTER MENU

STARTER

SOUP OF THE DAY
sourdough bread

KING PRAWN COCKTAIL
gem lettuce, Marie Rose sauce

CORNISH GAME AND PORT TERRINE
spiced fruit chutney, dressed leaves, melba toast

BAKED GOATS CHEESE AND RED ONION MARMALADE
garlic crouton, dressed leaves

MAINS

28 DAY AGED DERBYSHIRE BRED SIRLOIN OF BEEF
served with Yorkshire pudding

PACKINGTON PORK BELLY
served with apple sauce, sage and onion stuffing, crackling

CHESTNUT MUSHROOM NUT ROAST

all served with roast potatoes, panache of vegetables, cauliflower cheese and rich gravy

FRESH FISH OF THE DAY
ask your server for details

DESSERT

CRÈME BRÛLÉE
shortbread biscuit

WARM APPLE AND CINNAMON CRUMBLE
vanilla custard

TRIO OF CHEESE PLATTER
chutney, celery, grapes, candied walnuts

CHOCOLATE AND BANANA MOUSSE
gingerbread biscuit, honeycomb ice cream

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

