

Easter Sunday Roast Menu

2 courses £26 - 3 courses £32

Easter Drinks

Glass of Prosecco	7
Aperol Spritz	10
Kids Hot Chocolate	2.5

Starters

- Beetroot carpaccio, carrot purée, coconut soil, roasted peanuts (vg) (gf)
- Caesar salad croquettes, lettuce purée, Parmesan, pancetta crisp (gf)
- Gambas pil pil, tarragon & lemon salsa, sesame crouton
- Mini Camembert, hot honey, Miller's crackers (gf option available)

Mains

Beef Wellington, prosciutto, duxelles, horseradish salsa, creamy leeks, roast potato, maple glazed parsnips and carrots, savoy cabbage, Yorkshire pudding, Port jus (df option available) (£6 supplement)

Porchetta, apple compote, sticky red cabbage, roast potato, maple glazed parsnips and carrots, savoy cabbage, Yorkshire pudding, vermouth jus (df option available) (gf option available)

Minted lamb leg, cauliflower purée, roasted asparagus, roast potato, maple glazed parsnips and carrots, savoy cabbage, Yorkshire pudding, lamb jus (df option available) (gf option available)

Beetroot Wellington, spinach, duxelles, kale purée, roast potatoes, maple glazed parsnips and carrots, savoy cabbage, Yorkshire pudding, wild mushroom gravy (df) (vg)

Sides

- Yorkshire pudding 2
- Honey mustard pigs in blankets 2.5
- Sweet maple glazed parsnips 3
- Cauliflower cheese 5
- Rosemary & garlic roast potatoes 4

Desserts

Walnut & pumpkin sponge, mocha mousse, candied pecans, aero chocolate, mocha milk gel, chocolate oil

Apple terrine, clove caramel, thyme custard, milk ice cream, crumble, sour apple gel, caramelised apples

Lime parfait, coconut foam, white chocolate

Local cheeseboard - homemade chutney, celery, grapes, Miller's Damsels crackers (£6 supplement)

Please inform staff of any allergies when ordering. 10% discretionary service charge added to your bill.

v = vegetarian · ve = vegan · gf = gluten-free · df = dairy-free