

## Easter Lunch Menu

Three Courses £50

### STARTERS

Warm English Asparagus  
Scottish Smoked Salmon, Hollandaise Sauce  
[M], [F], [SD], [G], [E]

Cornish Crab Salad  
Chilled Sweetcorn Velouté, Marinated Cucumber  
[C], [Mu], [E], [Ce], [G], [S], [SD]

Smoked Ham Hock & Celeriac Vol-au-Vent  
Truffled Supreme Sauce  
[G], [SD], [M], [E], [Mu]

Butternut Squash Soup  
Broad Bean & Parsley Oil  
[Ce], [S], [SD] **VE**

### MAINS

Roasted Leg of Lamb, Garlic & Rosemary  
OR Corn Fed Chicken Crown & Herb Butter  
Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy  
[M], [G], [SD], [E]

Roasted Cod & Jersey Royals Cooked in Seaweed Butter  
Tenderstem Broccoli, Champagne Sauce  
[F], [M], [SD], [E], [G]

Potato Gnocchi  
Wild Mushrooms, Broad Beans, Wild Garlic  
[E], [M], [Ce], [SD], [G] **V**

300g Ribeye Steak **supplement £15**  
Bearnaise Sauce, Chips & Watercress  
[M], [E], [SD]

### SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD]  
Cauliflower Cheese [E], [G], [M], [Mu] | Buttered Curly Kale [M]  
Roasted Potatoes | French Fries  
Additional Bread Roll £1 [G]

### DESSERTS

Milk Chocolate Marquis & Mixed Berries Compote  
[M], [E], [G] **V**

Choux Bun with Vanilla Cream, Yuzu Curd and Hazelnuts  
[G], [N], [M] **V**

Spiced Crème Brulée  
[E], [M], **V**

Selection of British Cheese **supplement £5**  
Served with Homemade Fruit Cake, Quince Jelly, Chutney, Oat Crackers  
[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.