



Easter Sunday

31st March 2024

Starters

Charlie's smoked trout with watercress and dill sauce (g)
Cream of chestnut mushroom soup with wild garlic pesto & rustic bread (v)
Roasted tomatoes with confit garlic on toasted ciabatta, roasted pine nuts (v) (vg) (*g)
Beef Bresaola with rocket and balsamic dressing (g)

Mains

Roast Sirloin of Beef and Yorkshire Pudding
Roast Loin of Pork with apple sauce and crackling
Roast Leg of Lamb with mint sauce
Roast Chicken with sage and onion stuffing, pigs in blankets
Chestnut and pumpkin seed Nut roast with vegetable gravy (v)
All served with garlic and rosemary roasted potatoes, seasonal vegetables and gravy.
Pan roasted trout, tenderstem broccoli, crushed new potatoes, watercress & caper sauce (g)
Roasted squash, artichoke, baby spinach and tomato casarecce with parmesan (v) (*vg) £18.50

**we are able to adapt some dishes to meet certain dietary requirements, please ask our team for more information*

Desserts

Black forest chocolate pot with Kirsch cherries £8
Apricot, honey and cinnamon frangipane tart with jug of cream
Hot cross bun bread and butter pudding with clotted cream ice cream
Vanilla panna cotta with poached rhubarb
Bailey's Affogato
Black Bomber with rustic biscuits, walnuts and honey
3 scoop selection of Dylans ice creams and sorbets
*Vanilla, Lemon Curd, Rum and Raisin
Blackcurrant or Passionfruit Sorbet*

3 Course £36.50

2 Course £29.50

