



Easter Monday Dinner Menu

Chef's selection of Canapés

Please Notify a Member of Staff of any Allergies

To start...

1- Peas & Mint Soup

Served with Tahini cream fresh

2- Chicken Liver Paté

Orange Jelly, Toasted Sourdough & Pistachio Nuts

3- Salmon

House gin cured salmon with dill horseradish cream, sea purslane and pickled cucumber

4- Pork

Ham hock roulade with broad beans pistachio smoked apple jelly

5- Beetroot

Beetroot panna cotta served with goat's cheese cured orange gel

To follow...

6- Cod

Searched fillet of North Sea Cod in herb crust served with truffle mash, crushed peas, chives and butter sauce

7- Lamb

Sous vide rump of lamb served with spinach samphire, confit garlic and minted jus

8- Pork Fillet

Served with Grilled sage polenta, Savoy cabbage & cider jus

9- Mushroom

Wild mushroom Risotto & truffle oil

From the grill...

Our grills are served with homemade triple cooked chips, watercress and peppercorn sauce

10- Chateaubriand (Supp.-£24.95)

11- Sirloin Steak 8oz (Supp.-£10.90)

12- Chicken Breast

Sides...

(Supp.-£4.00)

13- Triple cooked chips / 14- Root roasted vegetable / 15- Garlic chili sprouting broccoli

/16- Truffle mac and cheese / 17- Peas, green beans & asparagus

Desserts...

Please Note all Desserts on this Menu may contain Nuts

18- Bramley apple pie with cinnamon ice cream

19- Mix berry panna cotta with feuilletine crumble

or

20- Cheese & Biscuits (Supp. £4.95)

4 course meal- £34.95

A 10% discretionary service & cover charge will be added to your final bill.

We request that users of mobile phones to use the Lounge and Bar areas.

Any allergies or dietary requirements, please speak to member of the staff.

