



Easter Sunday 31st March 2024



*Cream of Tomato and Basil Soup
Homemade Bread Roll and Stichill Cream Butter*

*Ham Hock and Parsley Terrine
Tomato Relish, Baked Apple Purée, Quail Egg, Sourdough Toast*

*Homemade Gin Cured Salmon
Tonice Pickled Cucumber, Fennel and Lemon Salad*

*Chicken Liver Parfait
Stout Pickled Onions, Homemade brown Sauce, Malt Crumble*

*Smoked Salmon and Dill Mousse
Bloody Mary Marie Rose Sauce, Prawn, Brown Bread and Butter*

*Foreman's Butcher Roast Sirloin of Dry Aged Beef
Yorkshire Pudding, Roast Potatoes, Roast Vegetables, Tenderstem Broccoli, Red Wine Jus*

*Foreman's Butcher Roasted Leg of Lamb
Yorkshire Pudding, Roast Potatoes, Roast Vegetables, Tenderstem Broccoli, Red Wine Jus*

*Butternut Squash, Spinach and Feta Cheese Pithivier
Baby Vegetables*

*Pan Seared Baby Dover Sole
Crushed potatoes, Fennel, Tenderstem Broccoli, Vermouth Velouté*

*Pan Coasted Cod Loin
Vegetable Fricassee, Crab and Mascarpone Tortellini, Shellfish Cream*

*Mini Egg Brownie
Vanilla Ice Cream, Salted Caramel, Chocolate Tuile*

*Sticky Toffee Pudding
Butterscotch Sauce, Caramel Ice Cream*

*Mixed Berry Pavlova
Raspberry Gel, Chantilly Cream, Raspberry Sorbet*

*Creme Egg Cheesecake
Biscuit Crumb, Lemon Curd, Raspberry*

*Three Scoops of English Lakes Ice Cream
Vanilla, Mint Choc Chip, Raspberry Ripple*

2 Courses £26.50 – 3 Courses £33.00

Gratuities are not included in service but left at your discretion.

IMPORTANT INFORMATION:

All our food is prepared in a kitchen where nuts, gluten, and other known allergens maybe present. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available.