

Easter Sunday Menu

12-8pm

2 courses from £32, 3 courses from £40

TO 'WET YOUR WHISTLE'

Champagne Joseph Perrier 12 Champagne Bollinger 15
Seasonal cocktails – just ask!

NIBBLES & BAR SNACKS WHILE YOU WAIT

Marinated mixed olives	5
Ciabatta, olive oil & balsamic vinegar	6
Spiced parsnip & carrot crisps, chive sour cream	5.5

STARTERS

Easter Sunday Special – Pan seared Cornish scallops, pea puree, Parma ham crisps & truffle oil (£5 supplement)

Soup of the day, ciabatta (V)
Roasted Evesham asparagus, poached egg, parmesan & truffle salad, watercress mayonnaise (V)
Morecambe Bay potted shrimps & crumpet
Wild mushroom pate, pickled radishes & toasted sourdough (Ve)
Ham hock allotment salad, honey & grain mustard dressing

SUNDAY ROASTS

Easter Sunday Special - Jesse Smith's sirloin of Cotswold Longhorn beef (£3 supplement)

Jesse Smith's garden rosemary marinated roast loin of Gloucestershire pork
Slow roasted leg of Cotswold lamb
Porcini mushroom & roasted red pepper Wellington, vegetable gravy (v)

All above served with roast potatoes, Yorkshire pudding, seasonal greens, Chantenay carrots, honey roasted parsnips

Chilli & maple roasted butternut squash, crispy tenderstem broccoli, dried cranberry & toasted hazelnut dukkha (Ve)
Cornish haddock, smoked aubergine ratatouille, thyme gremolata, lemon & basil mayonnaise

SIDES

Cauliflower cheese (to share)	6
Red cabbage	4
Seasonal greens / Skinny fries	4
Chunky chips / Tomato & onion salad, balsamic dressing	5

PUDDINGS & DESSERTS

Easter chocolate sundae
Hot cross apple crumble & custard
Sticky toffee pudding, salted caramel sauce & vanilla ice cream
Dolcetti ice cream & sorbets of the day
Cheese platter – Clawson Stilton, Barber Cheddar, French Brie (£5 supplement)
Served with our plum chutney, grapes & artisan biscuits