

EASTER SUNDAY MENU

CHOOSE 1 COURSE: £19

2 COURSES: £27 OR 3 COURSES: £35

TO START

HOMEMADE CREAM OF TOMATO SOUP (GF) (VE) (V)

Sourdough roll

FLORENTINE FISHCAKE (GFO)

Sweet chilli sauce, salad leaf

HALLOUMI FRIES (GFO)

Spicy tomato chutney

PEA & POTATO CROQUETTES (GFO) (VE)

Homemade tartare sauce

TO FOLLOW

TOPSIDE OF ROAST BEEF (GFO)

Yorkshire pudding, roast potatoes, gravy

CHICKEN BREAST (GFO)

Yorkshire pudding, roast potatoes, gravy

SALMON FILLET (GFO)

Herb oil, roast potatoes

MOROCCAN STYLE PILAF ROAST (VE)

Vegan gravy

All above mains served with red cabbage, leeks, carrot & swede, and creamy mash

TO FINISH

STICKY TOFFEE PUDDING (GFO)

Vanilla ice cream, butterscotch sauce

TRIO OF ICE CREAM (GFO)

Vanilla, strawberry, chocolate

NEW YORK CHEESECAKE (GFO)

Shortbread crumb, vanilla ice cream

CHOCOLATE TORTE (GF)

Mixed berries, chocolate ice cream