



Easter Sunday Menu



2 Courses - £35.00

3 Courses - £39.50

Starters

Prawns – Greenland prawns, crispy lettuce, classic cocktail sauce **
CRUSTACEAN, CELERY, EGG, MUSTARD, GLUTEN (Bread), FISH, MAY CONTAIN MILK, SOYA

Nduja en croute– Spicy Italian sausage in puff pastry,
baby spinach, parmesan, lemon shallot butter sauce
GLUTEN, MILK, MUSTARD, SULPHITE, EGG

Soup of the Day (v) **
MILK, GLUTEN (Bread), MAY CONTAIN EGG, SOYA

Mains

Beef – Scotch 25-day aged picanha, “cooked pink”, Yorkshire pudding, natural roast gravy **
GLUTEN, MILK, CELERY, SOYA, EGG

Lamb – Roast Scotch rump of lamb, seasonal vegetables,
Yorkshire pudding, mint jus **
GLUTEN, EGG, MILK, SULPHITE

Chicken – Roasted Scotch chicken breast, seasonal vegetables,
oatmeal stuffing, natural roast gravy **
GLUTEN, CELERY, MILK, SOYA, SULPHITE, MUSTARD

Fish – Golden battered North Sea haddock fillet, chip shop chips, garden peas
FISH, GLUTEN, (MILK - PEAS)

Vegetarian Dish available(v)
Please ask server

Desserts

Basque cheesecake – Burnt Basque cheese cake, fruit compote, cream **
MILK, EGG

Chocolate sundae – Belgium chocolate, Italian gelato, orange, white chocolate sauce,
chocolate shortbread crumb **
GLUTEN, MILK, EGG

Sticky toffee pudding – butterscotch sauce, vanilla ice cream
GLUTEN, MILK, EGG, may contain NUTS

**** CAN BE GLUTEN FREE**

All our red meats, apart from those slow cooked and unless otherwise requested, are served pink
Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to
guarantee that dishes will be completely allergy-free

No service charge is added to your bill

