

EASTER SUNDAY MENU
5th April 2026



Homemade Soup of the Day
Classic Prawn Cocktail with Bread & Butter
Fried Cauliflower Wings with Katsu Sauce, Curried Cauliflower Leaves &
Toasted Almonds (Vegan, GF)
Lamb Burnt Ends with Sticky Smoked Crispy Lamb Pieces, Mint Yoghurt,
Pea Shoot & Petit Pois Salad
Chicken & Duck Liver Pate with Madeira with Onion Chutney & Crostinis
Smoked Salmon with Horseradish Cream and Bread & Butter

Garlic Roasted Chicken Supreme
Roasted Sirloin of Beef
Roasted Rolled Lamb Shoulder
Roasted Honey Glazed Ham
Boozy Fruit & Nut Loaf (Vegan, GF)

*All the above served with Smoked Cheddar Cauliflower Cheese, Roasted Potatoes,
Seasonal Greens, Yorkshire Pudding and Red Wine Gravy*

White Chocolate Chip Hot Cross Bun Bread & Butter Pudding with
Chocolate Custard & Freeze Dried Raspberries
Cheesecake of the Day
Ice Cream with Hot Raspberries (Vegan adaptable)
Ice Cream with Salted Toffee Sauce
Affogato (Vegan, GF)

2 COURSES 29

3 COURSES 34