



## EASTER SUNDAY

### STARTERS



CAULIFLOWER AND SMOKED CHEDDAR SOUP, HOMEMADE BREAD  
HAM HOCK AND LENTIL TERRINE, PICCALILLI AND RYE BREAD  
HOT SMOKED SALMON AND TARTARE TIAN  
BRAISED LEEK AND SOMERSET BRIE TART  
CHICKEN LIVER PARFAIT, CROUTES AND ONION MARMALADE

### MAIN COURSE



ROASTED SIRLOIN OF BEEF WITH ALL THE TRIMMINGS  
ROASTED LEG OF LOCAL LAMB WITH ALL THE TRIMMINGS  
(WE COOK OUR BEEF AND LAMB MEDIUM RARE, PLEASE LET US KNOW IF YOU WOULD LIKE IT COOKING A LITTLE MORE)  
ROASTED LOIN OF PORK WITH ALL THE TRIMMINGS  
WILD MUSHROOM AND GARLIC MILLE FILLE  
FILLET OF HAKE, LENTIL AND FENNEL CASSOULET

### DESSERT



RHUBARB AND CUSTARD PARFAIT, GINGER CRUMBLE  
BREAD AND BUTTER PUDDING, ORANGE SCENTED ANGLAISE  
HOMEMADE TIRAMISU  
AFFOGATO – SHOT OF ESPRESSO AND A SCOOP OF VANILLA ICE CREAM  
TWO SCOOPS OF HOMEMADE ICE CREAM OR SORBET



£13 FOR ONE COURSE  
£19 FOR TWO COURSES  
£23 FOR THREE COURSES

ALLERGY ADVICE – PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGY OR DIETARY REQUIREMENTS

