



Easter **Sunday**

April 21st 2019

Starters

Leek & Potato Soup with Chive Crème Fraiche (v)

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Salmon Gravlax & Prawn Salad with Lemon Oil

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Galia Melon with Parma Ham & Ginger Puree

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Chicken Liver Parfait with Red Onion Marmalade

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Goat's Cheese & Caramelized Red Onion Tart

Main Course

Roast Leg of Lamb with a Rosemary & Redcurrant Sauce

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Loin of Pork with a Somerset Cider Sauce

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Fillet of Sea Bass with a Lemon & Caper Sauce

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Chicken Breast Supreme with a Red Wine Sauce

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Brie, Mushroom & Cranberry Wellington (v)

All main courses are served with a selection of seasonal vegetables

Desserts

Warm Bakewell Tart with Clotted Cream

Lemon Posset with Shortbread

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Cheese & Biscuits with Tomato Chutney

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Crème Brule with a Chantilly Cream Brandy Snap

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Sticky Toffee Pudding with Butterscotch Sauce

£24.50

All our ingredients are sourced as locally as possible and as far as we know do not contain anything genetically modified but may contain traces of nuts.

A discretionary service charge is added to tables of six or more