

Easter Sunday

SPECIAL MENU

Two Courses: £25pp // Three Courses - £30pp

STARTERS

Butternut Squash **VE**, Carrot and Lemongrass Soup

Cambridge Gin home cured Salmon, Granny Smith, Pickle Cucumber, Lemon and Dill Mayo **D, F, Sd, E, D**

Tempura Zucchini **VE**, Romasco, crushed hazelnut, maple & cherry **G, N, SD, MU**

Grilled Brioche, thyme roasted Flat Mushrooms, Bishop Blue Sauce, Blue cheese crumble **G, D, E, S**

Pickled golden beetroot & salt baked kohlrabi, lemon & pepper whipped ricotta, Pesto, candied walnuts **D, N, SD**

MAIN COURSES

12 hours slow cooked Top side of Beef served with Buttered carrots, Cauliflower cheese, Sunshine Mush, spring greens, Yorkshire pudding, garlic and rosemary roast potato, pan gravy **D, Ce, E, G, SD, MU**

Roasted Pork loin and Rock salted Crackling served with Buttered carrots, Cauliflower cheese, Sunshine Mush, spring greens, Yorkshire pudding, garlic and rosemary roast potato, pan gravy **D, Ce, E, G, SD, MU**

Lemon and Thyme Chicken Breast served with Buttered carrots, Cauliflower cheese, Sunshine Mush, spring greens, Yorkshire pudding, garlic and rosemary roast potato, pan gravy **D, Ce, E, G, SD, MU**

Lamb Rump served with Buttered carrots, Cauliflower cheese, Sunshine Mush, spring greens, Yorkshire pudding, garlic and rosemary roast potato, pan gravy **D, Ce, E, G, SD, MU**

Pan roasted fillet of Hake, cherry tomato and King Prawns Bisque Linguini, Lemon and Parsley Gremolada **G, F, C, MO, SD**

Sweet potato and spinach Wellington **VE**, carrot, sunshine mush, spring green, garlic and rosemary roast potato, Vegan Gravy **G, S, SD, CE**

DESSERTS

Chocolate Fondant, Chocolate soil, Vanilla Ice cream **D, E, S, G**

White Chocolate Brownie, Drunken Cherry's, Vanilla Ripple Ice cream **D, E, G, S**

Trickle Toffee Pudding, Salted Caramel Ice cream, Butterscotch sauce **D**

English Cheese board, Crackers, Celery, Chutney & Grapes **G, N, S, E, D, CE, SE, SD**

Vanilla Knickerbocker Glory, Banana, Toffee sponge bite, Honeycomb crumb, Cashew and Salted Caramel sauce **G, S, N**

V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.
Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

