

EASTER SUNDAY

BASKET OF FRESH BREADS (v) (two persons) **£6.50**

granary, classic & rosemary sourdough

STARTERS

DEVILLED CORNISH MACKEREL

red onion & cherry tomato compote, herbed yogurt sauce

SMOKED SALMON CARVED FROM THE TROLLEY (£5.00 sup

aberdeen smoked salmon, capers, shallots, dill, brown bread

SOUP OF THE MOMENT (ve)

cress, olive oil

DUCK PASTILLA

beetroot purée, tarragon & orange glaze, herb salad

PICKLED PEAR (ve)

chicory, walnuts, winter leaves, vegan cream cheese, shaved winter truffle, walnut dressing

MAIN COURSES

ROAST PORK LOIN

roasted root vegetables, tenderstem broccoli, caramelised apples, potatoes

STONE BASS

wild garlic, orzo, mixed wild mushrooms, parmesan crisps

DOVER SOLE (£20.00 supp)

charlotte potatoes, spinach, beurre noisette, capers & shrimps

ROAST SURREY FARMED SIRLOIN OF BEEF

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

CARAMELISED LAMB SHOULDER BALLOTINE

fondant potato, purple sprouting broccoli, crispy onion

TOMATO & GARLIC TARTE TATIN (ve)

minerthreat cheese crumbs, onion rings, herb salad, rosemary oil

SIDE DISHES £6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

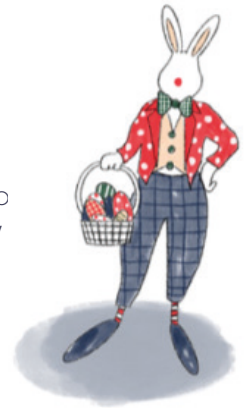
GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

£69.00 (three courses)

(v) Vegetarian (ve) Vegan



BRITISH CHEESE

FOUR CHEESES (£6 supp) (v)

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

semi soft, IPA washed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

or

DESSERTS & PUDDINGS

BAKED BANANA CHEESECAKE (v)

*candied salted peanuts,
caramelised banana, coffee cream*

DARK CHOCOLATE MARQUISE (v)

*hazelnut brittle, blood orange gel,
grand marnier chantilly, gold leaf*

APPLE TART (v)

vanilla ice cream

CLASSIC CRÈME BRÛLÉE (v)

shortbread biscuit

KNICKERBOCKER GLORY (v)

strawberry, vanilla ice cream, biscoff

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*vanilla, chocolate, coffee,
strawberry, pistachio*

SORBETS (ve)

*lemon, blackcurrant,
elderflower*

£69.00 (three courses)

PORT

RAMOS PINTO 10Y TAWNY (100ml) £12.50

quinta da ervamoira

DESSERT WINE

TOKAJI (125ml) £15.50

aszu 5 Puttonyos, Bene Pincszet, Hungary

COCKTAILS & MOCKTAILS

ESPRESSO MARTINI £15.00

vodka, kahlua, gomme syrup

PASSION FRUIT MOCKTAIL £10.00

passionfruit syrup, lime juice & grenadine

