

Starters

Soup Celeriac Velouté, Per Las Bonbon, Basil Oil, Wolfscastle Bread

Ham Hock Pressed Ham Hock Terrine, Quails Egg, Game Chips, Pineapple Chutney

Salmon Gin Cured Salmon Gravlax, Pickled Beetroot, Crème Fraiche, Sesame

Mushroom Garlic Wild Mushrooms, Blue cheese, Truffle, Sage and Parmesan on Toasted Brioche

Mains

Sirloin of Beef (Served Rare)

Lemon and Thyme Chicken

Garlic and Rosemary Studded Leg of Lamb

Juniper Crusted Venison Haunch

Goats Cheese Pithivier, red onion marmalade and Spinach

*All served with Roast Potatoes, Dauphinoise, Roasts Parsnips, Chantenay Carrots, Seasonal Greens,
Cauliflower Cheese and Red Wine Jus*

Bass Pan Fried Pave of Stone Bass, Parmentier Potatoes, Anchovies, Cherry Tomatoes and Spring Onion and Tomato Salsa

Risotto Pea, Broadbean and Asparagus Risotto, Poached Hens Egg, Parmesan Crisp, Salsa Verde

Desserts

Pie Lemon Meringue Pie, Sesame Tuile, Mango Sorbet

Flower Pot Broken Chocolate Flower Pot, Chocolate Mousse, Easter Eggs, Coffee Soil, Raspberry Sorbet

Cheese Selection of British and French Cheeses, Fig Chutney, Grapes and Crackers

£30 - 2 Course

£36 - 3 Course

£18 - 2 Course (Under 12)

£3 Tea or Coffee & Fudge

