

EASTER LUNCH MENU

TO START

Tempura cod cheeks
Chorizo mayonnaise

Duck liver parfait
Fig and cherry jam, brioche

Mushroom on toast (vg)
Mushroom parfait, truffle, grilled sourdough,
crispy onions, chives

White onion soup (v)
Sourdough crouton, chive, cheese scone

TO FOLLOW

Roast Cornish cod
Gnocchi, salsify, bisque

Roast leg of lamb
Cauliflower cheese, honey roast parsnip, spinach and mint purée, crackling, roast potatoes, gravy

Roast chicken breast
Cauliflower cheese, honey roast parsnip, carrot purée, roast potatoes, Yorkshire pudding, chicken gravy

Gnocchi (vg)
Cauliflower, golden raisins, quinoa, lemon

ON THE SIDE £6.00

Triple-cooked chips, buttermilk ranch

Mash potato, crispy onions, chives

Salt-baked beetroot, goat's cheese

Cauliflower cheese, pancetta

Chicory and fennel salad, orange dressing

TO FINISH

Dark chocolate brownie
Crème diplomat, chocolate and orange ice cream

Spotted dick
Custard, brandy snap, clotted cream ice cream

Treacle tart
Ginger, milk ice cream

Selection of ice creams and sorbets (v) or (vg)
Chocolate soil, fresh fruit

2 COURSES £28.00 | 3 courses £33.00

HandPICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.