

# EASTER SUNDAY

2 COURSES FOR 70

3 COURSES FOR 85



## STARTER

### Fruits de Mer

*Rock Oyster, 1/2 Lobster, Dressed Crab, Mussels on Toast*

*£15 supplement per person*

Pressed Terrine of Norfolk Black Leg Chicken, Ham Hock & Mushroom

*Crispy Bone Marrow, Hay Mayonnaise, Pickled Pear*

### Ballotine of Chalk Stream Trout

*Pickled Cucumber, Caviar, Crème Fraîche, Dill*

### Tartlet

*English Asparagus, Pea, Goat's Curd, Nasturtium \**

### Hand Rolled Strozzapreti

*Chicken Stock Emulsion, Black Truffle*

### Braised French White Asparagus

*Hollandaise, Hazelnut \**

## SUNDAY LUNCH

Norfolk Black Leg Roast Chicken

Slow Roasted Lake District Farm Sirloin of Beef

Rolled Saddle of Devon Lamb, Morels, Peas, Wild Garlic

*All served with*

*Yorkshire Pudding, Horseradish, Roasted Potatoes, Seasonal Vegetables*

## MAIN COURSE

### Mediterranean Fish Soup

*Gurnard, Sea Bass, Mussels, Rouille & Croutons*

### Dover Sole 'Meunière' (600g)

*Grilled with Brown Butter, Lemon, Capers, Parsley*

*£15 supplement*

### Slow Cooked Delica Squash

*Aged Acquerello Rice Risotto, Chestnut Crumble, Muscat Grape \**

## DESSERT

### Something Naughty but Nice from our Dessert Table

*Lemon Meringue Pie | Rum Baba, Exotic Compote, Chantilly Cream*

*Easter Simnel Cake | Basque Cheesecake | Caraibe Dark Chocolate Mousse*

*Roasted White Chocolate & Passion Fruit Easter Egg*

*Vanilla Panna Cotta with Citrus Salad | Mango & Coconut Tart*

### Crêpes Suzette Flambéed at the Table

*£10 supplement*

### Selection of Seasonal Cheeses

*Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread*

*£9 supplement*

Food allergies and intolerances

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT. \* Available as Vegan.