



Easter Sunday Lunch

Starters

Roasted
Asparagus
Soft-poached Egg,
Truffle Hollandaise

Mermaid Gin-cured
Salmon
Lemon Gel, Danish
Crispbread, Dill Pearls

Jersey Royals and
Prosciutto
Balsamic Pearls,
Pea Espuma

Confit Heritage
Tomato
Bocconcini
Salad

Mains

Slow-roasted
Sirloin of Beef
Duck Fat Potatoes, Roasted
Vegetables, Yorkshire
Pudding, Red Wine Sauce

Garlic and Rosemary-
studded Roast Leg of
Lamb
Duck Fat Potatoes, Roasted
Vegetables, Yorkshire
Pudding, Red Wine Sauce

Pan Roasted
Turbot
Saffron Butter Sauce, Jersey
Royals, Buttered Leeks

Pea and Bean
Risotto
Wild Garlic Pesto, Soft
Poached Egg

Desserts

Steam Rhubarb Pudding
Vanilla Seed Custard

Strawberry
and Bergamot
Panna Cotta

Belgian Chocolate
Tart
Raspberry Sorbet

Selection of Cheese
and Biscuits
Rhubarb Pate, Candied
Walnuts

Followed by Tea and Coffee

£45 per person

£25pp deposit payable at the time of booking. Balance payable on the day.
Please advise the team of any special dietary requirements at the time of booking

[Book your table](#)
or call 01590 677123 to book

