

Easter Menu

3 course and a glass of wine £35

Pinot Grigio, Tar & Roses, Heathcote, Australia 2016

Chianti Rufina, Colognole, Tuscany, Italy 2014

Pea and mint soup

Crisp short rib, onion chutney, truffle mayonnaise

Scottish smoked salmon, horseradish cream,
pickled cucumber, sloe gin gel

Prawn popcorn and shellfish salad

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Roast new season lamb with all the trimmings

Cornfed chicken, carrots, Hispi, wild mushrooms

Billingsgate fish cake, poached heritage egg,
spinach, chive butter sauce

Grilled butternut squash, barley,
Jerusalem artichoke, kale, Parmesan

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Sweet Eggs Benedict

Burnt honey panna cotta, blood orange, pistachio, yoghurt

British cheese plate, seeded crispbread, chutney, grapes

Coconut and milk chocolate bounty, pina colada

