

Easter Sunday

31st March 2024

3 COURSES 38.00

for the little ones...

Our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please just ask

MILLIONAIRE'S OLD FASHIONED

toast infused rye whisky, salted caramel. Dark chocolate bitters
9.95

POMEGRANATE ROYALE

pomegranate liqueur, champagne, molasses & seeds
13.50

BELLI-NO

white peach and jasmine soda, peach puree
(alcohol free)
9.95

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.

STARTERS

LAMB SHOULDER CROQUETTE

Wild Garlic, Pesto, Chicken of The Woods

TOASTED CAULIFLOWER SOUP

Curried Mussels, Sea Beet, Pickled Mouli

HAND DIVED ORKNEY SCALLOPS

Sage and Pumpkin Arancini, Pumpkin Puree, 36 Month Aged Parmesan

PORT AND LIVER PARFAIT

Soused Cucumber, Shallots, Orange, Nigella Seed Wafer

MAIN COURSES

ROAST 32 DAY AGED SIRLOIN OF BEEF

Roast Potatoes, Crushed 'Neeps', Cauliflower Cheese, Yorkshire Pudding, Red Wine Gravy

ROAST LAMB SADDLE

Roast Potatoes, Crushed 'Neeps', Cauliflower Cheese, Yorkshire Pudding, Minted Gravy

PAN FRIED STONE BASS

Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi

SUFFOLK CHICKEN BREAST

Brighton Blue Macaroni, Roast Tender stem Broccoli, Almonds

SIDES DISHES

Beef Dripping Roast Potatoes	5.00
Sauteed Kale with Garlic Butter	5.00
Spiced Braised Red Cabbage	5.00
Yorkshire Pudding	2.00

DESSERTS

RASPBERRY SOUFFLE

Caramelized White Chocolate, Raspberry Sorbet

PASSION FRUIT DELICE

Mango and Passion Fruit Sorbet, Passion Fruit Curd

WHITE AND DARK CHOCOLATE CREMAUX

Honeycomb, Rhubarb, Ginger

CHEESE SELECTION

3 British Cheeses, Apple Chutney, Crackers

MEAT FREE MENU

We are happy to adapt dishes where possible to accommodate dietary requirements, please feel free to ask

Ⓟ denotes dishes suitable for Vegan diets

STARTER

HEN OF THE WOODS Ⓟ
Roast Squash, Crisp Capers, Sage, Pickled Shallot

BEETROOT AND BLUE CHEESE ✓
Beetroot 'Tartare', Horseradish, Wild Rice, Dolcelatte

MAINS

BAKED AUBERGINE ✓
Coriander and Peanut Pesto, Yellow Courgette, Soused Golden Raisins, Spiced Almond Cream

CAULIFLOWER 'KIEV' ✓
Black Garlic, Cavolo Nero, Poached Duck Egg, Warm Red Onion and Chickpea Salad

DESSERT

DARK CHOCOLATE AND GINGER TORTE Ⓟ
Cocoa Nib and Almond Florentine, Blackberry Sorbet