

Easter Sunday Menu

2 Courses £44.95

3 Courses £49.95



Starters

Prawn Star Martini

King Prawns in a Home-Made Marie-Rose Sauce
With Lettuce, Paprika Cracker & Lemon

Tiger Prawns +5

Cooked in a Garlic-Citrus Butter, With Ciabatta slices

Devil's on Horse Back

Dates wrapped in Bacon, in a Mustard Cream Sauce, With
Ciabatta Slice & Whipped Butter

Pork Trio

Pan fried Pork Loin, with Crispy Bacon & Black Pudding, Apple
Sauce, Sage, Lemon and Garlic

Fennel, Pesto & Mozzarella Arancini

With Balsamic Pomodoro & a Garlic Pesto Dressing

Goats Cheese Salad (V)

Served on a Pan-Fried Portobello Mushroom, Mixed Leaf,
Walnuts and Balsamic dressing

Sauté Garlic Chestnut Mushroom Salad (Ve)

Chestnut Mushrooms, Pan Fried with a Vegan Garlic & Citrus
Butter Served with Sliced Ciabatta & Baby Leaf Salad

Bread & Olives

Focaccia Bread, Mixed Olives, Green Olive Tapenade, Infused
Whipped Butter

Soup of The Day

Served with ½ Cheese Toastie

Mains

Roast Sirloin of Beef

Sliced roasted beef sirloin

Roast Lamb Best Ends

French Trim Lamb Best Ends

Mixed Roast

A slice of Beef, a French trimmed lamb best end & ½ Chicken
Supreme

Chicken Supreme

French Trim Skin On Chicken Breast With Wingette

Scarlett's Vegan Foraged Tart

Nut & Mushroom Wellington

Vegetable Roast (v) & (ve)

Surf & Turf +12

Tiger Prawns with 8oz 28 Day Matured Fillet Steak,
Grilled Portobello Mushroom & Beef Tomato, Garlic
Butter & Peppercorn Sauce

Tomahawk Steak +20

1kg on the bone ribeye steak. Perfect for sharing between 2
Served with Roast potatoes, Sunday Veggies, Yorkshire
Puddings, Cauliflower Cheese & Gravy

Fillet Steak + 8

8oz 28 Day Matured Fillet Steak with a Triple Cooked Chips
Tossed With Parmesan & Truffle Oil, Grilled Portobello
Mushroom & Beef Tomato, Served with Peppercorn Sauce

Fresh Whole Lobster +20

Served With a Garlic and Parsley Butter on a bed of spinach
salad

Line Caught Salmon Fillet

Served With a Chili Lemon & Dill Couscous, Pak Choi & Asian
Dressing

Herb Crumb Cod

Cod Fillet With a Herb & Bread-Crumb Crust, Served
with Sauté Potatoes, Spinach, Asparagus & Champagne &
Saffron Butter

All roasts are served with Roast Potatoes, Carrot, Parsnip, Broccoli, Red Cabbage, Yorkshire Pudding, Gravy & Stuffing

Sides

Extra Potatoes ~ 4

Fries ~ 4

Extra Yorkie ~ 1.50

Extra Stuffing ~ 2

Cauliflower Cheese ~ 4

Sunday Veg ~ 4

Gratin Dauphinois ~ 6

Garlic Ciabatta Bread ~ 5

Mac'n'Cheese ~ 6

Pigs in Blanket ~ 3.50

Triple Cooked Chips Tossed With Parmesan & Truffle Oil - 6

Desserts

Dessert of Day

Please make your waitress aware of any allergies

Please note menu is subject to change