



Easter Sunday Lunch Menu

Starters

Cauliflower soup, cheese on toast **(G-M-E)**

Cured salmon, pickled cucumber, horseradish cream, apple **(F-SU-S-M-G-MO-CR)**

Malt glazed pig cheek, celeriac, baked apple puree **(G-C-SU-S)**

Bertha roasted beetroot, goats curd, hazelnut pesto **(M-G-E-SU-NU)**

Asparagus, crispy egg, Berks well cheese **(G-E-M)**

Mains

Roasted leg of Warwickshire lamb, stuffing, Yorkshire pudding, carrots, mixed greens, duck fat roast potatoes **(M-G-E-C-MU-SU)**

Roasted free range chicken breast, stuffing, Yorkshire pudding, carrots, mixed greens, duck fat roast potatoes **(M-G-E-C-MU-SU)**

Roasted sirloin of beef, stuffing, Yorkshire pudding, mixed greens, duck fat roast potatoes **(M-G-E-C-MU-SU)**

Roasted cod, crushed potatoes, buttered leeks, pickled samphire, seaweed cream sauce **(F-M-G)**

Jerusalem artichoke risotto, apple, and truffle oil **(M-G-SU-C)**

Desserts

Rhubarb crumble tart, cardamon custard, stem ginger ice cream **(G-M-SU-E-NU)**

British cheese selection **(G-M-E-C-NU-SU)**

Chocolate creameux, miso toffee, yuzu, sesame **(G-E-M-SE)**

Passionfruit cheesecake, chocolate ice cream **(G-E-M-SU-NU)**

Sticky toffee pudding, toffee sauce, clotted cream ice cream **(G-E-M-SU)**

2 courses - £27.50

3 courses - £35.00

If you have any food allergies or intolerances, please talk to a member of the team before ordering.

F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard / G=Gluten / P=Peanuts

SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide