

Easter Sunday

3 courses 39.99

STARTERS

Venison Scotch egg
Celeriac remoulade & Cumberland sauce

Cauliflower soup
Herb oil, sourdough (v)

Ham & parsley terrine
Mustard mayonnaise, sourdough toast

Citrus cured salmon
Horseradish crème fraîche, pickled cucumber

MAINS

All roasts served with buttered greens, star anise carrots & cauliflower cheese.

Corn-fed chicken breast
Pork & thyme stuffing, roast potatoes, homemade Yorkshire pudding, roasting gravy

Boot platter (2.00 SUPP)
Chicken, beef, pork with all the trimmings (GFO)

Roast ribeye of Derbyshire beef (2.00 SUPP)
Roast potatoes, homemade Yorkshire pudding, roasting gravy (GFO)

Glazed pork belly
Pork & thyme stuffing, roast potatoes, homemade Yorkshire pudding, roasting gravy (GFO)

Homemade "fish pie"
Mash potato, buttered peas

Salt baked celeriac
Charred hispi, hazelnut pesto, Old Winchester (v)

DESSERTS

Chocolate & walnut brownie
Vanilla ice cream

Crème caramel
Almond ice cream

Sticky toffee pudding
Crystallised pecans, stem ginger ice cream

Selection of cheeses
Onion chutney, celery & biscuits

(VE) VEGAN (V) VEGETARIAN (VO) VEGETARIAN OPTION AVAILABLE

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER.
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.
THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.