

EASTER SUNDAY MENU

Set Menu £75 | Wine Pairing £95

STARTERS

Smoked Duck Breast Blood Orange, Pickled Mushroom, Hazelnut

> H Forman Smoked Salmon Traditional Accompaniments

Native Lobster and Crayfish Cocktail Marie Rose, Wholemeal Bread, Lemon

Salt Baked Heritage Beetroot (vg) Turnip, Pickled Walnut, Endive

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Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio' 175ml

MAIN COURSES

All Roasts served with roast potatoes, carrots, English asparagus, peas and broad beans, shallot and cauliflower cheese

Roast Cornish Spring Lamb Wild Garlic Salsa, Lamb Gravy

Roast Hereford-Aged Beef Yorkshire Pudding, Bone-marrow Gremolata, Beef Gravy

> Roast Devonshire Chicken Sage Stuffing, Chicken Gravy

Harissa Hispi Cabbage Chickpea Puree, Pomegranate, Crispy Shallot, Peas and Broad Beans, Shiso

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Malbec, Zuccardi Q 175ml

DESSERTS

Bea Tollman's Baked Vanilla Cheesecake Rhubarb Compote

> Yorkshire Rhubarb Soufflé Custard Ice Cream

> > Easter Trifle

Selection of Ice Cream and Sorbets

Selection of Neal's Yard Cheese

Quince Jelly, Grapes, Celery, and Crackers

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Petit Fours

(v) vegetarian | (vg) vegan