

Easter Menu

£45 for two courses | £65 for three courses

Glass of Chapel Down Brut

Starters

Classic French onion Soup

Ham hock & mustard terrine

Piccalilli, grilled sourdough toast

Tuna tartare, avocado & horseradish

Served with seeded sourdough croutons

Mains

Ratatouille provençale (V, GF, VG)

Peppers, aubergine & courgette, tapenade sauce & pomme purée

Herb crusted braised lamb shank Pearl onion, bottom mushroom

Served with creamed potato

Pan fried fillet of Sea Bass

Saffron mash, tenderstem broccoli, confit cherry tomato, champagne velouté & caviar

Dessert

Orange & vanilla crème Brûlée

Served with shortbread

Gluten free triple chocolate brownie

Served with vegan vanilla ice cream

British produce cheese

Extra mature Devonshire Cheddar & camembert served with Scottish oat cakes, celery, grapes, spicy pear chutney

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.