

EASTER SUNDAY MENU

3 COURSE MENU - £35PP

-= STARTERS =-

WILD GARLIC & POTATO SOUP

CHICKEN LIVER PARFAIT fig relish, sourdough

KING PRAWN & CRAB COCKTAIL bloody mary sauce, brown bread & butter

ASPARAGUS & POACHED EGG parmesan, brioche

SMOKED HADDOCK FISH CAKE buttered spinach, hollandaise

BRAISED BEEF CROQUETTE celeriac, red wine jus

— M A I N S =

CUMBRIAN ROAST LEG OF LAMB duck fat roast potatoes, panache greens, honey roast carrots, mint jus

ROASTED CUMBRIAN BEEF SIRLOIN carrot and swede, honey roasted parsnips, duck fat roast potatoes, wilted greens, red wine jus

FISH PIE cheddar & chive mash, fine beans

PAN ROASTED CHICKEN BREAST potato dauphinoise, charred baby leeks, wild mushroom, red wine jus

HERB CRUSTED HAKE FILLET parmesan, asparagus & pea risotto

SPRING VEGETABLE GNOCCHI pea purée, mint pesto

🗕 DESSERTS 💻

CHOCOLATE MOUSSE TERRINE pistachio nuts, mint anglaise

STICKY TOFFEE PUDDING vanilla ice cream

VANILLA PANACOTTA macerated red fruits, hazelnut granola

LEMON CURD ETON MESS pickled blackberries, blackcurrant sorbet

3 SCOOPS OF ICE CREAM rum and raison, pistachio, honeycomb

Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present. For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs. A 10% discretionary service charge is added to all bills in our Brasserie.