

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

— MAINS —

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 raisin, pistachio, honeycomb