

EASTER MENU

STARTERS

Soup of the day

with homemade brown bread

Spicy pork fillet roulade

with sausage meat, fig & rhubarb puree, pea shoots & balsamic glaze

Stuffed portobello mushroom

with cherry tomatoes & aubergine compote topped with halloumi & salsa verde

Mussels in a coconut & lemongrass emulsion

with brown bread

Pepper & lemon chicken salad

with mixed leaves, cherry tomato, crispy onion & harissa dressing

MAINS

Beer battered fish & chips

with minted pea puree, twice cooked chips & tartar sauce

Irish Angus beef burger

with oak smoked cheese, onion ring, lettuce, tomato, pickle, aioli & a buttermilk bun

Pan fried hake

with lemon & dill potato cake, seasonal greens & caper butter

Roast chicken supreme

spring onion & herb rustic potatoes, tender stem broccoli & a whiskey cream sauce

Braised lamb shank

with chargrilled fennel, baby potatoes & rosemary jus

Tarte tatin

chestnut mushrooms, caramelised onion, walnut & blue cheese, topped with mixed leaves

Steaks 6 Oz Sirloin Angus

served with mushrooms, onions, hand cut chips & a choice of garlic butter or pepper sauce

DESSERTS

Rhubarb & burnt apple crumble

with crème anglaise

Triple chocolate brownie

with Bailey's liqueur ice cream

Cadbury's cream egg cheesecake

Mixed berry eton mess

