

# ***Easter Sunday Menu***

**2 Courses - £15.95**

**3 Courses - £19.95**

*\*Offer only applies when ordering a full-size Sunday roast,  
£3 supplement applies for Roasted Lamb Shoulder Shank\**

## **Starters**

*Homemade French Onion Soup served with rustic bread (v)*  
**£6.00**

*Breaded Brie Wedges served with mixed leaves and cranberry dipping sauce (v)*  
**£6.50**

*Tempura Prawns served with mixed leaves and Sweet Chilli dip*  
**£7.00**

*Chilli Chicken Wings served with dressed leaves and Sour Cream dip*  
**£6.50**

## **Sunday Roasts**

*All served with seasonal vegetables, roast potatoes, honey-roasted parsnip, homemade gravy and Yorkshire pudding. [Gluten free options](#) are available, please ask a team member for more details.*

*Roast Chicken*

*Roast Topside of Beef*

*Roast Loin of Pork*

*Nut Roast (v)*

**£11.95/£7.95**

*Roasted Lamb Shoulder Shank*

***\*£3 supplement, not available in small plates\****

All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that the gluten-free meals on the menu are gluten-free. Our menu descriptions do not include all ingredients. **If you have a food allergy or are gluten free, please let us know before ordering.** Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

## Mains

*Poached Salmon on a roasted beetroot and watercress with a soft poached egg and horseradish cream*

**£13.95**

*Beetroot and Goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce*

**£12.50**

*Home-cooked honey glazed Ham with free-range eggs, slow roasted tomato & chips (gfa)*

**£12.00 / £7.25**

*Wadworth 6X beer battered Haddock served with chips, peas and tartare sauce (gfa)*

**£12.50 / £7.75**

## Desserts

**£6.00 each**

*Fruit Crumble served with Vanilla Pod Custard (v)*

*Summer Berry Eton Mess (v)*

*Sweet Belgian Waffle served with White Chocolate & Honeycomb Ice-cream (v)*

*Milk Chocolate Mini Egg Cheesecake with vanilla ice-cream (v)*

*Warm Chocolate Brownie with chocolate Ice-cream (gfa) (v)*

**or**

*3 scoops of Marshfield's Ice-cream (gfa) (v)*

*(Please ask your server for today's flavours)*

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