



The Grand Easter Celebration

3-course Easter Lunch
£35 per person served with an arrival drink
Tables available between 12pm and 3pm
With Live Music from Emma Matthews 12:00pm to 3:00pm

Starter

Seafood Bisque (GF)
crab & vermouth mascarpone
Whipped Goats Cheese Bon Bons (V, GFA)
caramelised walnuts & apple salad
Pressed Ham Hock (GFA)
celeriac remoulade, quince jam & olive oil crostini

Main

Slow Cooked Lamb Shoulder (GF)
potato rosti & rosemary jus
Baked Salmon En Croute
spring pea velouté
Wild Mushroom & Somerset Brie Gnocchi (V, GF)
crispy rocket & parmesan

Dessert

Hot Cross Bun Pudding (V)
thick Devon custard
Salted Caramel Cheesecake (V, GFA)
Lotus Biscoff & Mini Egg crumbs
Lemon Posset Tartlet (V)
raspberry sorbet, meringue

Key: Vegetarian (V) Gluten Free (GF) Gluten Free Available (GFA) Vegan Available (VGA)

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.