

Easter Sunday Menu

Smoked Rutland water trout fish cake, Horseradish mayonaise, watercress salad **G D**

Roasted vine tomato and red pepper soup, goats cheese tortellini **G D**

Scottish salmon gravlax, Heritage betroot relish, Sour dough croutons **G**

Panco breaded sommer set brie, Fig chutney, Mixed leaf salad **G D V**

Confit chicken, truffle and tarragon terrine, toasted brioche, sweet corn puree **G**

Roast sirloin of beef, duck fat potatoes, Yorkshire pudding, red wine sauce **G**

Roast leg of Derbyshire Lamb, duck fat roast potatoes, Yorkshire pudding, minted jus **D**

Grasmere farm pork, Bramley apple puree, Yorkshire black pudding bon bon, Wholegrain mustard sauce **G D**

Pan fried fillet of hake, lemon and herb mash, Baby spinach, Morecombe Bay shrimp, caper butter **D**

Walnut and gorgonzola cheese gnocci, pesto cream, rocket leafs **G D**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **G D**

Lemon meringue tart, raspberry sorbet **G D**

Dark chocolate delice, strawberry compote **G D**

Chef selection of ice cream and sorbets **D**

A selection of British cheese with biscuits, celery, apple and grape chutney **G D**

3 Courses @ £25.95 per person, plus an optional 10% service charge

V Vegetarian, **G** Contains Gluten, **D** Contains Dairy
(some dishes can be adapted to suit dietary requirements, please ask a member of staff for details)