

## Easter Dining

### Free-Flow Packages

#### Bubbles 27

*Prosecco, Mimosa, beer, white, rosé & red wine*

#### Red Wine & Cocktails 34

*Malbec, Bodega La Flor, Pulenta, Mendoza, Argentina red wine  
Whispering Angel rosé, white wine, prosecco, beer, Bloody Mary  
Mimosa, Vodka Martini, Tangerine Sour*

#### Champagne 69

*Champagne, Whispering Angel rosé, white & red wine  
Prosecco, beer, Bloody Mary, Mimosa, Vodka Martini  
Tangerine Sour*

### Two-Courses 47.5 | Three-Courses 57.5

#### Sharing Starter

Baked Tunworth for the table  
*Truffle honey, rosemary, fried Jerusalem artichokes*

#### Roasts

Trimmings served family style  
*Duck fat potatoes, hispi cabbage, glazed carrots, cauliflower cheese, gravy*

Roast Sirloin of beef, horseradish cream

Roast chicken, sage and onion stuffing

Miso Glazed roast celeriac

*Children's roast served half size*

#### Desserts

Cardamom Panna Cotta, Yorkshire rhubarb

Spiced pineapple, rum glaze, coconut sorbet

Dark chocolate mousse, Seville orange curd



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager