



EASTER SUNDAY LUNCH

2 courses **40** / 3 courses **45**

STARTERS

HOMEMADE SOUP OF THE DAY

PRAWN TOAST sweet chilli sauce

FETA & TOMATO SALAD balsamic glaze

SELECTION OF CURED MEATS chutney, bread, abbey house salad

CHICKEN & LEEK SCOTCH EGG tarragon mayonnaise

ROASTS

ROAST LEG OF LAMB mint sauce

WEST COUNTRY BEEF STRIPLOIN horseradish

CORNFED CHICKEN SUPREME cranberry sauce

ABBEY HOUSE VEGETABLE RISOTTO parmesan, garden salad

OLD BELL NUT ROAST panko crumb, seasonal vegetables, vegetarian gravy

MIX ROAST PLATTER £12 supplement per person

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, CRISPY ROAST POTATOES, SEASONAL LOCAL VEGETABLES

MAINS

DOUBLE BEEF BURGER monterey jack, Old Bell burger sauce, baby gem, tomato, gherkins, skin on fries (gfo)

FISH AND CHIPS curry sauce, mushy peas, tartare sauce, triple cooked chips (gf)

DESSERTS

RHUBARB & APPLE CROISSANT PUDDING white chocolate soil, vanilla ice cream

PASSIONFRUIT CHEESECAKE passionfruit curd, raspberry gel

ARTISAN CHEESE crackers, grapes, celery, quince, damsel biscuits

please inform your server if you have any allergies or require information on ingredients

a discretionary 10% service charge will be added to your bill

all prices are inclusive of vat.