

Sunday 5 April 2026

Pianist Simon Latarache -  
12.30pm - 3pm

To Start

**Leek and potato velouté**

Sour cream, chives, saffron croutons

**Chicken Kiev croquettes**

Garlic butter, spring onion mayo, parmesan, sage

**Tempura prawns**

Gochujang peanut sauce, crunchy Asian salad, toasted coconut

**Vegan feta, roquito peppers, spinach tart**

Red pesto, green apple, watercress

To Follow

**Rosemary & thyme roast beef**

Braised beef filled Yorkshire pudding, roast potatoes, cauliflower cheese, swede mash, glazed carrots, seasonal greens, apple braised red cabbage, red wine gravy

**Lemon & thyme pan roasted chicken**

Roast potatoes, cauliflower cheese, swede mash, glazed carrots, seasonal greens, apple braised red cabbage, red wine gravy

**Roast leg of lamb**

Roast potatoes, cauliflower cheese, swede mash, glazed carrots, seasonal greens, apple braised red cabbage, red wine gravy

**Sweet potato pavé**

Whipped goats curd, mushroom fricassee, sage

**Tarragon pangrattato crusted hake**

Cauliflower cheese puree, asparagus & pea, miso pickled mushrooms

**Hot honey ranch beef burger**

Maple glazed smoked bacon, pickled red onions, hot honey ranch, gouda cheese, seasoned fries

To Finish

**Elderflower poached strawberries pavlovas**

Vanilla cream, pistachios

**Raspberry custard tart**

Blueberry sauce, basil sorbet

**Milk chocolate crèmeux**

Passion fruit curd, passion fruit cream, hazelnuts

**Vegan lemon posset**

Vegan vanilla ice cream, raspberry compote, granola