

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