

# Easter Menu

TWO COURSE £29.95 | THREE COURSE £36.95

## starters

**Gun Powder Idli (GF)**

served with garlic chutney and pickled onion

**Chicken Karage**

Japanese fried chicken with sriracha mayo and pickled slaw

**Tiger Pork Belly Bites**

served with miso carrot puree and sesame seeds

**Prawn Cocktail (GF)**

served with a toasted brioche

## Mains

All mains are served with roast potatoes, honey root vegetables, seasonal greens and thyme gravy

**\*Please ask a member of staff for our gluten free options**

**Roasted British Beef**

served with a yorkshire pudding and horse radish sauce

**Roasted Free Range Orchard Pork**

served with Bramley apple sauce, sage & onion stuffing

**Roasted Half Chicken**

served with chipolata sausages

**Vegetarian Falafel Roast**

served with a Yorkshire pudding

**Maple Glazed Turkey Parcels**

## desserts

**Winter Pudding (GF)**

served with brandy creme anglaise and vanilla ice cream

**White Chocolate and Cranberry Bread & Butter Pudding**

served with custard or ice cream

**Triple Chocolate Brownie (GF)**

served with salted caramel ganache and popcorn

