

EASTER MENU



ADULTS | 2 COURSES £29 | 3 COURSES £35
CHILDREN | 2 COURSES £15 | 3 COURSES £18

STARTERS

Chefs seasonal Soup (V)

Served with artisanal bread

Lamb Kofta

Grilled spiced lamb skewers with cooling tzatziki and warm pitta

Grilled Octopus

Tender charred octopus served with dressed rocket and vibrant salsa verde

Mushroom & Leek Galette (V)

Buttery pastry filled with sautéed leeks and wild mushrooms, topped with shaved Parmesan and fresh rocket

MAIN COURSE

Half Roast Chicken (GF) (VE available)

Garlic roasted potatoes, seasonal vegetables & rich homemade gravy

Traditional Beer-Battered Fish & Chips

Our signature haddock, coated in a crisp, golden beer batter, served with classic mushy peas, a wedge of fresh lemon, and in house tartare sauce

8oz Gammon Steak (GF)

Topped with grilled pineapple and a perfectly fried egg. Accompanied by golden chunky chips and garden peas

Garlic & Spinach Linguine with Za'atar (V)

Linguine tossed with baby spinach, garlic and extra virgin olive oil, finished with Parmesan, basil pesto and fresh parsley

DESSERT

Classic Tiramisu (V)

Lightly whipped mascarpone layered with espresso-soaked ladyfingers, dusted with cocoa and finished with dark chocolate shavings

Sticky Toffee & Date Pudding (V) (VE available)

Warm, caramel-rich date sponge with butterscotch sauce, served with Madagascan vanilla ice cream

Vanilla & Orange Blossom Panna Cotta (GF available)

A silky-smooth panna cotta with a sweet orange blossom aroma, with chocolate soil and edible flower garnish

ALL ALLERGIES AND DIETARY REQUIREMENTS CAN BE CATERED FOR ON REQUEST. PLEASE TELL YOUR SERVER OF THESE WHEN PLACING YOUR ORDER.

