



THE
Grill

EASTER MENU

STARTERS

ROASTED RED PEPPER & TOMATO SOUP

Served with grilled focaccia

EGGS & HOLLANDAISE

Grilled courgettes, asparagus, poached eggs, Hollandaise & parmesan

CHICKEN GYOZA

Steamed chicken dumplings with soy, sesame and shrimp chilli oil

PRAWN COCKTAIL

Grilled tiger prawns, baby prawns, gem lettuce and Marie Rose sauce

MAINS

PEA & SHALLOT RAVIOLI

Pea and shallot ravioli, grilled courgettes, spinach and truffle cream

FISH CAKE

Crispy salmon & cod fish cake, sautéed kale, green beans with gremolata butter & lobster bisque

ROAST BEEF OR LAMB

Roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

DESSERTS

APPLE & RHUBARB CRUMBLE

Served with warm custard and vanilla ice cream

CHOCOLATE GANACHE

Rich chocolate ganache, mixed berries & raspberry sorbet

CHURROS

Chocolate & hazelnut filled churros and vanilla ice cream

SELECTION OF CHEESES

Served with chutney, quince jelly, warm bread, crackers and grapes
(GF bread available) (V) £2.50 supplement

£35 PER PERSON GST INCLUSIVE

CHILDREN UNDER 12 YEARS OLD £17

(V= VEGETARIAN, VG = VEGAN) PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.