Easter Sunday Luncheon Four courses £65.00

Garden Pea Velouté, truffle mascarpone (G, D, CE, V, E, SD) Salmon, squid ink, sea vegetables, yuzu (F, G, E, C, S, SD)

Sea Bream, tartare, som tam, green curry (G, E, F, N, C)

Pork Belly, black pudding, apple blossom, prune (G, D, E, SD)

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White Peach Bellini Sorbet (V)

Duck Egg, black garlic, pomme purée, morels (G, D, E, CE, V) Stone Bass, leek, potato, brown shrimp (G, D, F, C, CE, M)

Roast Leg of Lamb, fondant potato, wild garlic, asparagus (G, D, SD, CE)

Roast Sirloin of Waterford Farm Beef, Yorkshire pudding, red wine sauce (G, D, E, SD, CE)

vegetables are carefully chosen to accompany each main course; additional vegetables are available upon request

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Sticky Toffee Pudding, vanilla ice-cream, salted caramel butter, Chantilly (G, D, N, E, SD, V)

Yorkshire Rhubarb Crumble Tart, parkin ice-cream (G, D, E, N)

Chocolate and Passionfruit, chocolate mousse, passionfruit textures (G, D, E, N,)

A Selection of delicious and unusual Ice-creams and Sorbets (D, E, N, SD)

A Selection of Four British Cheese, pear and tomato chutney, grapes, celery, crackers (D, N, SE, G, E)

'Ethically sourced' Coffee or Tea, petit fours (supplement £7.00)

Allergen Keys

(G) contains Gluten

(CE) contains Celery (E) contains Eggs

(L) contains Lupin

(D) contains Dairv

(SD) contains Sulphites

(C) contains Crustaceans

(M) contains Molluscs

(P) contains Peanuts

(SE) contains Sesame

(N) contains Nuts

(S) contains Sova

(F) contains Fish

(V) Vegetarian

(MU) contains Mustard

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.