

Easter Sunday Lunch

STARTERS

PRESSED HAM HOCK & WINTER VEGETABLE MOSAIC

Crackling, Piccalilli, Red Onion Marmalade, Sourdough Toast

SMOKED MAKEREL PATE

Cranberry Jelly, Mustard & Potato Salad

ROASTED CAULIFLOWER VELOUTE

Soft Herbs

MAIN COURSE

ROAST SIRLOIN OF BEEF

Confit Heritage Carrot, Roast Roscoff Onion, Beef Dripping Roast Potatoes, Yorkshire Pudding,
Red Wine Jus

SLOW ROASTED LEG OF LAMB

Leg of Lamb Studded with Garlic & Rosemary, Confit Heritage Carrot, Roast Roscoff Onion,
Beef Dripping Roast Potatoes, Yorkshire Pudding, Red Wine Jus

OLIVE OIL CONFIT CORNISH COD

Spelt Risotto, Sea Vegetables, Lemongrass & Lime Leaf Dashi

CONFIT CELERIAC

Roasted Celeriac Mousse, Pickled Celery, Celeriac & Truffle Crumble, Lemon Vinaigrette,
Salty Fingers, Celeriac Jus

Easter Sunday Lunch

SIDES

Creamed Spinach with Parmesan & Crispy Onion £6

Mac & Cheese with Aged Parmesan £9

French Beans with Shallots & Herbs £6

Rowhill Grange Winter Salad, Young Leaves, Artichoke, Roasted Walnuts,
Crispy Potato, Truffle Vinaigrette £9.50

DESSERTS

CLEMENTINE CAKE

Mascarpone Cream, Caramel, Toasted Almond

TIRAMISU KISS

Tia Maria Ice Cream

WINTER SENSATION

Plant Based Cheesecake, Butternut Squash, Blackberry, Oat Crumble

SELECTION OF THREE BRITISH CHEESES | £5 Upgrade

Homemade Chutney & Crackers

Please ask a member of staff for the Seasonal Cheese Menu

Newby' Teas or Fresh Filter Coffee with Petit Fours £8.50

2 Courses £32 | 3 Courses £38

Please note that all gluten free dishes are made with gluten free ingredients but in a kitchen that contains gluten