



EASTER SUNDAY LUNCH MENU

TO START

CREAM OF CHICKEN SOUP
Shredded Baby Gem, Pea & Shallot

M

PRESSED DUCK LEG TERRINE
Piccalilli, Baby Leaves

Su M

**OUR OWN CHICORY COLD SMOKED
SALMON**

Dijon Mustard Dressing, Blinis,
Compressed Cucumbers, Baby Capers

F G E

WARM PLUM TOMATO TART
Pesto, Red Onion Confit, Boccacino

G E M Nu V

MAIN COURSE

**ROAST SIRLOIN OF 28 DAY AGED
EXMOOR NATIONAL PARK BEEF**
Yorkshire Pudding, Roast Potatoes

G E M

OVEN BAKED FILLET OF COD
Crushed New Potatoes, New Season
Carrot Butter Sauce

F M

ROAST LEG OF EXMOOR LAMB
Studded with Rosemary and Garlic

M

LIGHTLY POACHED POTATO GNOCCHI
Sauteed Wild Mushrooms, Pecorino

E G M V

DESSERT

GLAZED VANILLA CRÈME BRULÉE
Raspberry Sorbet

E M V

BELGIAN CHOCOLATE MARQUISE
Fresh Berries, Crushed Meringue

E M V

**WARM CHOCOLATE HOT CROSS BUN
PUDDING**

Vanilla Ice Cream

E G M V

**A SELECTION OF LOCAL
AND BRITISH CHEESES**
Celery, Grapes, Chutney and Biscuits

Se Ce Mu G E M V

— £35 PER PERSON —

ALLERGEN INDEX

If you have any allergies we need to be aware of, please speak to a member of the team.

C = celery Cr = crustacean E = egg F = fish L = lupin G = gluten
P = peanut Nu = tree nut M = milk Mo = mollusc Mu = mustard Mus = mushroom
S = soy Se = sesame Su = sulphur dioxide V = vegetarian Ve = vegan