

Easter

Sunday Lunch Menu

2 courses £45 | 3 courses £55

APPETISERS

Refreshing Quinoa Salad
mixed with pomegranate molasses, roasted butternut squash, kale, baby arugula and house dressing.

Dancing Prawns
the talking point of any table, signature crispy, hot wok'd prawns coated with our secret house-made citrusy aili emulsion sprinkled with crystalised walnuts.

Char-Grilled Satay Skewers
chicken, lamb and beef skewers grilled on a coal fire with a spicy and savoury chunky peanut sauce.

MAIN COURSES

Roasted, Dry Aged Sirloin of Beef

or

Roasted Leg of Monmouth Lamb

served with roasted potatoes, braised red cabbage, Yorkshire pudding, spring greens and parsnip purée.

Wild Mushroom Risotto
asparagus, parmesan crisp, basil pesto

Loch Duart Salmon en Croûte
white wine and herb sauce.

DESSERTS

Chocolate
cocoa crusted brownie, chocolate ice cream and salted caramel sauce.

Pandan Crème Brûlée
pandan custard and citrus honeycomb.

Tropicana
fragrant coconut chiffon cake served with jivara mousse, mango curd and grilled pineapple.

Artisan Cheese Platter
selection of local artisan cheeses, Bath Oliver Bisuits and homemade chutney.

To book, please call us on 01225 35 8888.
Please inform us for any allergies or dietary requirements.

