



EASTER SUNDAY LUNCH

STARTERS

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| Pea & Mint Soup (GFA, VE)
Focaccia Bread | Chargrilled Asparagus (GF, DFA)
Garlic & Lemon Emulsion, Gribiche |
| Cromer Crab Cakes (GF, DF)
Pickled Radish & Tartare Sauce | Chicken Liver Parfait (DF)
Toasted Brioche, Beetroot Ketchup &
Apple Puree |

ROASTS

- With Roast Potatoes, Minted Savoy Cabbage, Honey Glazed Carrots & Parsnips,
Cauliflower Cheese, Gravy And Yorkshire Pudding - Served Family Style
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| Chicken Supreme | Slow Cooked Lamb Breast |
| Swannington Sirloin Of Beef
£3 Supplement | Beetroot Wellington (V, VGA) |

MAINS

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| Pan Fried Seabass
Pea Puree, Sundried Tomato & Caper
Crushed Potatoes | Penne Primavera
Cherry Tomatoes, Balsamic Aubergine &
Spiced Ricotta |
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DESSERTS

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| Hot Cross Brownies (GF,V)
Clotted Cream Ice Cream | Strawberry Pavlova (GF, DF, VE)
Coulis & Raspberry Sorbet |
| Cream Egg Blondie (V)
White Chocolate Sauce & Soil | Selection Of Local Cheese
Celery, Grapes, Chutney & Crackers |

2 Courses £27 | 3 Courses £35

Please inform a member of staff if you have any allergies or dietary requirements. Our food is prepared in a kitchen that handles allergens, and while we take every precaution, we cannot guarantee that dishes are free from traces of allergens.