



Easter Sunday

Starters

Classic Split Pea and Ham Hock Soup

Served with crème fraiche and cheesy croutons

Salt and Pepper Squid

Served with chilli aioli cucumber salad

Pan-Fried Lamb Sweetbreads (GF)

Served with pea velouté

Baked Buffalo Cauliflower Bites (GF / VE)

Served with butterbean purée and gremolata

Main Courses

Slow-roasted Lamb Shoulder (GF)

Served with redcurrant jelly and lamb jus

Pork Belly Porchetta (GF)

Served in Sheppy's cider and apple gravy

Westcountry Sirloin of Beef (GF*)

Served with horseradish cream, Yorkshire pudding and roast beef gravy

All roasts served with served with garlic herb roasted potatoes and fresh seasonal vegetables

Fillet of Hake (GF)

Served in a creamy brown crab sauce with saffron potatoes and wilted spinach

Tumbet (GF / VE)

Layered roasted aubergine, courgettes, peppers and sliced potatoes oven baked in a rich tomato sauce

Extras

Cauliflower cheese £3.95

Yorkshire pudding £1.00

Desserts

Warm Chocolate Brownie (GF)

Served with chocolate sauce and Chantilly cream

Raspberry and White Chocolate Cheesecake (GF)

Served with raspberry sorbet

Lemon Posset (GF)

Served with shortbread and lemon curd

Selection of ice creams

2 courses £26.95

3 courses £33.95