

Easter Sunday Menu

Sunday 4th April 2021



Chef's Chunky Vegetable and Lamb Soup

With homemade crusty bread

Pan Seared Scallops

With parsnip puree, crispy pancetta and pine seeds

Vitello Tonnato

Thin sliced Veal loin on a salad bed topped with tuna and caper sauce

Grilled Figs

Pancetta wrapped figs topped with goat's cheese on a salad bed

King Mushrooms (V) (VG)

Mushroom balls on a salad crown with roasted pepper sauce

Homemade Hummus (V) (VG)

Pitta bread & salsa

Roast Harmony Farm Sirloin Beef

Yorkshire pudding, roast potatoes, braised cabbage, seasonal vegetables and homemade gravy

Roasted New Zealand Lamb

Yorkshire pudding, roast potatoes, braised cabbage, seasonal vegetables and homemade gravy

Herb Crusted Rack of Lamb

With honey glazed topped carrots, fondant potatoes and port wine sauce

Vegan Roast Turkey (V) (VG)

Roast potatoes, braised cabbage, seasonal vegetables and veggie gravy

THE INN Beef Burger

Homemade beef burger served on ciabatta bun, lettuce, tomato, pickles, caramelized onions, cheese served with French fries and coleslaw

Chargrilled Ribeye Steak (£5 supplement)

With cherry vine tomatoes, cowboy butter, fries and mozzarella cheese flat mushrooms

Prawn Tagliatelle

Pasta with garlic & pesto king prawns and parmesan

Garlic Butter Poached Fillet of Salmon

On a sticky jasmine rice bed accompanied with a fragrant mussel broth and vegetables

Honey & Pepper Glazed Goat Cheese Salad

Rocket leaf salad with peppers & tomatoes mixed with homemade pesto topped with honey glazed goat cheese

Stuffed Cannelloni (V) (VG)

Mediterranean vegetables and rice stuffed cannelloni cooked in a smooth Italian tomato sauce served with garlic ciabatta and salad

Gnocchi (V) (VG)

Roasted pepper sauce, rocket leaves & pine nuts

Selection of Chef's Choice of Homemade Desserts

£30 per adult + 10% service charge