



EASTER SUNDAY MENU

STARTERS

Harmony of Carrot and Coriander Soup

Served with garlic ciabatta bread. (V)

Honey and Soy Chicken Flyers

Asian marinated chicken wings glazed with bee nectar, soy sauce and sesame oil.

Scorched King Scallops

With mild chorizo, crumbled black pudding and lemon mock hollandaise.

Mellow Prawn Cocktail

Baby Prawns in a glossy pink Marie-rose sauce and chefs adorn.

Torched Goat Cheese, Cherry Tomato and Radish Bruschetta

Accompanied with drizzled balsamic reduction. (V)

Zea Saccharata-Sweetcorn Fritters

Over Salad with tzatziki and Sweetchilli dipping sauce. (V, VG)

MAINS

Beef or Thyme & Cajun Chicken Roast

Roast Potatoes, Root Vegetables, Yorkshire Pudding and homemade gravy.

Slow Braised Baby Back Ribs

Falling off-the-bone baby pork ribs with French fries, coleslaw and homemade BBQ sauce.

Lamb Cutlets

Served with Fondant potatoes, root vegetables and home-made gravy

The Inn Cheeseburger

8 Ounces beef Pattie, brioche bun, lollo bionda lettuce, tomatoes, red onions, garlic aioli, rémoulade sauce with French Fries and Coleslaw.

Beef or Prawn Sizzler

A blistering indulgence embedded with roasted peppers, onion, side salad with Rice.

Butter Chicken Curry

Scented Rice, Naan Bread, fried poppadum's with mango chutney dip.





Char Grilled Rib-Eye Steak

8 Ounces Clonard Rib-Eye, girolle mushrooms, vine cherry tomatoes, medley of vegetables Hand Cut Fries with pink peppercorn or garlic butter sauce. (£5 Supp)

Rustic Prawn and Chorizo Espetada

French Fries, Garlic Butter and fresh salad.

Classic Fish and Chips

Battered Cod, Hand-Cut Chips, Mushy Peas and Tartare Sauce.

Banana Blossom Fish and Chips

. Flaky battered heart of banana, Asian slaw, mushy peas with hand Cut Chips. (V, VG)

Cranberry, Brie, Pink Lady Apple, and Crushed Walnuts Salad(V)

Mixed baby salad leaves with remoulade dressing.

Vegetarian Home-Made Quorn Roast

Roast Potatoes, Root Vegetables. And Vegan Gravy. (V)

DESSERTS

Chocolate Sauce Swirl, Marbled Pencil (V)

Delight English Trifle. Lady Fingers, Custard Cream, Berry Compote, Whipped Cream, Strawberries and Chocolate Pencils. (V)

Maracuja'-Passion Fruit Mousse

Passion infused aerated creamy dessert with mixed berry compote and chocolate pencil. (V)

Lotus-Cinnamon and Apple Pancakes

Home-made American pancakes topped with braised apple and cinnamon and vanilla ice-cream. (V)

Lemon and Lime Panna Cotta with Mixed Berry Compote (V, VG)

Assorted Jersey Ice Cream or Sorbets. (V, VG)

Flavoured Ice-cream Scoop of choice a light garnish.

Two Course @ £ 25 Three Course @ £ 31
V-Vegetarian VG-Vegan.

Some dishes can be adapted for Vegans.

****A discretionary service charge of 10% will be added to your final bill.**
Please advise your server of any dietary requirements.

