

• EASTER •

# *Sunday Lunch Menu*

**THREE COURSES £40**

*A discretionary 10% service charge will be added to your bill*



## **Spring Pea Soup**

*-topped with tangy lemon creme fraiche and delicate chives-*

## **Deviled Crispy Henz Egg**

*-zesty pickled beets, a kick of wasabi aioli and confit leg meat-*

## **Charcuterie Platter**

*-cured meats, savoury bbq cured ham, British cheddar, fruit chutney and sourdough bread-*

## **Jersey Rock Oysters (6)**

*-mignonette sauce, fresh lemon, shallots, champagne-*

## **Chilled Crab and Avocado Salad**

*-paired with succulent pan-seared scallops and sauteed baby bok choy-*

## **Caramelized Onion and Vegan Cheese Waffle (V,VG)**

*-fresh rocket salad tossed in tangy soy vinaigrette with crunchy mixed seeds and dried berries-*



## **Roasted Striploin of Beef**

*-roast potatoes, honey-glazed carrots, greens, Yorkshire pudding and beef jus-*

## **Leg of Lamb**

*-dauphinoise potatoes, mint sauce, sauteed greens, red wine jus-*

## **Pan Seared Duck Breast**

*-rhubarb compote, roasted carrots and sweet potato puree-*

## **Seared Cod**

*-garlic prawns, Jersey royals, paired with a velvety sweetcorn veloute and sauteed asparagus-*

## **Seafood Tagliatelle**

*-spring onions, Thai spiced veloute, rocket and parmesan-*

## **Vegetables Wellington (V,VG)**

*-roasted carrots, purple sprouting, crispy plantain and vegan red wine jus-*



## **Hot Cross Bun and Butter Pudding**

*- served with Liberation Ale ice cream and velvety chocolate sorbet-*

## **Passion Fruit and Mango Cheesecake**

*-served with coconut crumb and Jersey vanilla ice cream-*

## **Cheese Board**

*-biscuits, homemade chutney, palate cleansers -*

## **Chocolate and Hazelnut Tart (V, VG)**

*- served with salted caramel sauce and vanilla ice cream-*