

EASTER SUNDAY

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

SMALL PLATES

PEA & MINT SOUP **V**

CAESAR SALAD **VG0**

TIGER PRAWN SALAD, CORIANDER & SWEET CHILLI DRESSING

SHARING LOAF & WHIPPED BUTTER **V VG0**

MAIN PLATES

ROAST LEG OF LAMB, CRISPY HISPI CABBAGE, ROASTED CARROTS & POTATOES

LEMON-MARINATED CHICKEN & KIMCHI SLAW

CELERIAC STEAK, MARMITE GLAZE & KIMCHI SLAW **VG**

POLLOCK, BLACK-EYED BEAN SALAD & ROASTED PEPPERS

PUDDING PLATES

STICKY TOFFEE PUDDING, WALNUTS, BUTTERSCOTCH SAUCE & MALT ICE CREAM **V**

PASSIONFRUIT & MANGO PANNA COTTA

BLOOD ORANGE SOUFFLÉ & NEGRONI SORBET **V**

CHOCOLATE MOUSSE, BANANA, CARAMEL & HAZELNUTS **V**

THREE COURSE SET MENU £60

KIDS UNDER 12 £20

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | **V** suitable for vegetarians
VG suitable for vegans | **VG0** vegan option available

Scan here for
allergens &
calories >



THE GALLERY