

Easter Sunday

SPECIAL MENU

Two Courses: £26pp // Three courses: £32pp

STARTERS

- Chef's Soup of the Season**, artisan bread **ASK FOR ALLERGENS**
- Garlic King Prawns & Chorizo** toasted sourdough & charred corn **G, D, SD, C**
- Chicken Liver Parfait**, red onion chutney & brioche croutons **G, D, E, SD**
- Baked Mushroom Bread Ravioli**, vegan mozzarella, salsa verde **G, S, SD**
- Heritage Tomato & Mozzarella Salad**, basil, garlic, rosemary oil **SD, D**

MAIN COURSES

- Roast Topside of Beef**, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy **G, D, E, SD, MU**
- Roast Pork Loin**, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy **G, D, E, SD, MU**
- Roast rump of lamb**, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy **G, D, E, SD, MU**
- Chicken Supreme**, warm salad of new potatoes, basil, fine beans, spinach **D, SD**
- Bream Fillets**, crushed new potatoes, battered asparagus, hollandaise **F, D, S, SD**
- Potato Gnocchi**, red peppers, soy cream sauce, rocket & garlic bread **SD, G, S**

DESSERTS

- Sticky Toffee Pudding**, vanilla ice cream **D, E, SD, G**
- Chocolate Delice**, mini eggs, orange sorbet **D, E, SD**
- Three Swans Trifle**, sherry, strawberries & cream **E, D, G**
- Vegan Chocolate Sponge**, white chocolate soil, raspberries & cream **SD, S**
- British Cheese Selection**, chutney, celery & biscuits **CE, D, SD, G, E**

V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.
Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

