



## Easter Menu

Two courses: £28 per person  
Three courses and filter coffee or tea: £35 per person

## Starters

Split Pea Soup (VE) (GFO)  
Warm Ciabatta

Local Asparagus (V)  
Poached Egg & Hollandaise Sauce

Ham Hock & Parsley Terrine (GFO)  
Fruit Chutney & Crusty Bread

Cream Cheese Salmon Roulade  
Potato Salad

Caesar Salad (V)  
Egg, Croutons & Caesar Salad Sauce  
Add Chicken £3.5, Add Bacon £2

## Mains

Our Farm-Reared Roasted Leg of Lamb & Minted Gravy (GFO)

Roasted Herefordshire Beef & Horseradish Sauce (GFO)

All Roasts Served with Seasonal Vegetables, Cheesy Leeks, Yorkshire Pudding & Roast Potatoes

Shepherd's Pie (GF)  
Green Salad or Mixed Vegetables

Pan Seared Fillet of Seabass (GF)  
Sauté New Potatoes, Scallops, Tender Steam Broccoli & Caper Sauce

Open Lasagne (VE)  
Mushroom, Spinach, Artichokes & Stroganoff Sauce

## Desserts

Raspberry Jam Bakewell Tart  
Crème Fraîche & Almond Flakes

Rhubarb & Ginger Tart (VE) (GF)  
Vanilla Ice Cream

Chocolate Brownie Sundae  
Whipped Cream, Vanilla Ice Cream & Chocolate Sauce

Lemon Posset (GF)  
Warm Berries

Selection of Cheese (GFO)  
Biscuits, Celery & Grapes

V - Vegetarian, VE - Vegan  
GF - Gluten Free, GFO - Gluten Free Option  
Please inform a member of staff of any allergies.

The  
seven  
stars

EAT • DRINK • SLEEP