

EASTER SUNDAY

Roast tomato & chilli soup, basil crème fraiche & homemade bread

Smoked mackerel & trout pate, horseradish pannacotta & blood orange

Twice baked Ogleshield soufflé, pear, walnut & frisse

Crispy ox cheek, San Mazarno & black olive sauce

Fossil Farm 28 day aged sirloin, Yorkshire pudding, watercress & horseradish

Porchetta, burnt apple puree

Devon Blue, leek & onion pie

Whole Black Bream, caper butter

Corn fed chicken, pigs in blankets, stuffing & bread sauce

All served with roast potatoes, cauliflower gratin, fine beans, savoy cabbage & pancetta

'The New Inn' fish pie. Smoked haddock, prawns & salmon, fennel salad

Sticky toffee pudding, walnuts, toffee & espresso sauce, vanilla ice cream Caramel crème brulee, caramelised banana & candied peanuts Salted chocolate tart, burnt white chocolate & cornflake ice cream Selection of cheeses, grapes, biscuits & chutney

2/3 courses £32/£40

A 10% discretionary service charge will be added to your bill...Thank you!!