



Easter Sunday Lunch



TO START

Grilled Mackerel Fillet - Smokey Beans - Crispy Sourdough - Pickled Shallot - 11.5

Smoked Duck - Butternut - Pumpkin Seeds - Orange - Lemon Balm - 11.5

Gallybagger Soufflé - Burnt Celeriac Puree - Green Grape - 11

Rep Pepper Soup - Pesto - 9.5

Wild Mushroom Risotto - Dill Yoghurt - Garden Herbs - 10

MAIN COURSE

Beef Sirloin - Roast Potatoes - Seasonal Vegetables - Yorkshire Pudding - Red Wine Jus - 23

Roasted Lamb Leg - Roast Potato - Seasonal Vegetables - Minted Jus - 23

Today's Fish - Buttered New Potatoes - Fine Beans - Pea and Herb Salsa - 28

Pork Belly - Creamed Potato - Textures of Onion - Smoked Salsa Verde - Apple - 29

Nut Roast - Seasonal Vegetables - Roast Potatoes - Yorkshire Pudding - Red Wine Jus - 20

ON THE SIDE

Garlic Buttered Greens - 5

Seasoned Fries - Aioli - 5.5

Herb New Potatoes - 5

Mixed Leaf Salad - Pea and Herb Salsa - 5

Focaccia - Island Gold Rapeseed Oil - 4.5

TO FINISH

Orange Tart - Fig - Torched Italian Meringue - 9.5

Dark Chocolate Delice - Cherry Sorbet - Cinnamon Creme Diplomat - 9.5

Carrot Cake - White Chocolate - Ginger Ice Cream - Walnut - 9.5

IOW Cheeses - Fruit - Condiment - Miller's Crackers - 12.5

Ice Cream - Sorbet - Honeycomb - 8

Vegetarian/Vegan menu available on request.

Please discuss with our staff if you have any allergies or intolerances.

Please note all ingredients including gluten, nuts, sesame, and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

the Beautiful South
AWARDS FOR EXCELLENCE
2024 - 2025
SILVER