



# EASTER SUNDAY

20<sup>TH</sup> APRIL 2025

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*A glass of Moët & Chandon Brut Impérial to start*

## STARTERS

### **Burrata <sup>V</sup>**

*spring peas, Wye Valley asparagus, buckwheat*

### **Cured chalk stream trout**

*buttermilk, dill, apple, cucumber*

### **Chicken liver parfait**

*Yorkshire rhubarb chutney, brioche*



## MAINS

### **Orkney scallop en crouete**

*leek, smoked pancetta, cider & onion sauce*

### **Baked ratatouille <sup>VG</sup>**

*tomato fondue, basil*

## ROASTS

### **28 day dry aged beef sirloin**

*horseradish cream*

### **Roast corn-fed chicken supreme**

*bread sauce*

### **Roast Herdwick leg of lamb**

*mint sauce*

### **Cauliflower cheese pithivier <sup>V</sup>**

*spring garlic*

*All served with Yorkshire pudding, duck fat roast potatoes,  
seasonal vegetables & gravy*



## DESSERTS

### **Biscoff easter egg cheese cake**

### **Apple frangipane tart**

*vanilla ice cream*

### **Cropwell Bishop Stilton**

*tomato chutney,  
fruit & walnut bread*

*Home House*

All prices inclusive of VAT.  
A discretionary service charge of 15% will be added to your bill.  
If you have any allergies or intolerances please  
ask a member of staff for further information.



*Home House*