

EASTER SUNDAY LUNCH

Sunday April 21st 12 – 2pm

STARTERS

Sweetcorn and chive chowder, home baked roll (v)
Pan fried scallops, black pudding crumb, apple and fennel salad
Griddled asparagus, poached hens egg, red pepper coulis (v) (gf)
Chorizo and wild mushroom ragu on toasted brioche

ROASTS

Roast topside of beef, Yorkshire pudding, pan gravy
Roast leg of lamb, rosemary and garlic stuffing, minted gravy
All roasts are served with roast potatoes and a selection of seasonal vegetables

MAINS

Pan fried salmon, warm niçoise salad, citrus dressing (gf)
Spring vegetable and feta risotto, slow roasted cherry tomato (v) (gf)

DESSERTS

Rhubarb and custard trifle, honeycomb chards (gf)
Trio of chocolate mousses, sweet scotch egg, dried raspberries
Sticky toffee pudding, butterscotch sauce (v)
British cheese selection, green tomato chutney, water biscuits (v)
Selection of ice cream and sorbets (v) (gf)

TWO COURSES 22.00

THREE COURSES 27.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

WHITTLE'S
at Binswood