

Easter Sunday

MENU

2 COURSES 35 • 3 COURSES 40

Starters

Soup of the Day (VEO)(GFO)

toasted sourdough

Spring Pea & Mint Arancini (VEO)

watercress salad, spinach & kale espuma

Ham, Egg & Chips

great garnetts smoked ham hock terrine, pickled quail eggs,
maldon salt & tarragon potato chips

Prawnstar Martini (GFO)

prawns, rich marie rose sauce, mixed leaf, lime, lightly toasted ciabatta

Smoked Mackerel Mousse (GFO)

pickled radish, shallots, cucumber, iced fennel, sourdough crostini

Mains

All roasts served with crispy roasted potatoes, carrots, parsnips, mixed greens, yorkshire pudding & homemade gravy.

Roast Sirloin of Beef (GFO)

Roast Loin of Pork (Great Garnetts)(GFO)

Roast Chicken Supreme and Stuffing (GFO)

Slow Braised Lamb Shoulder (GFO)

Meatless Roast (VEO)(GFO)

Nut Roast (VEO)(GFO)

The Spotted Dog's Fish and Chips

textured peas, homemade tartare sauce



Desserts

Triple Chocolate Brownie (V)

chocolate twill, chocolate soil, coffee ice cream

Rhubarb & Custard (V)(GF)

vanilla & ginger crème brûlée, poached rhubarb, lemon balm

Hotcross Bun Bread & Butter Pudding (V)

butterscotch sauce, sultana crumb, cinnamon ice-cream

Deconstructed Carrot Cake (V)

carrot cake, carrot puree, walnut brittle, chantilly cream, carrot crisp, violas

A Selection of 3 Scoops of Ice-Cream and Sorbets

Ice-cream: chocolate, strawberry, vanilla, coffee (V)(GF)

Sorbet: rhubarb, lychee, kiwi, mango & passionfruit (VE)(GF)

Cheeseboard (V)(GFO)

smoked applewood cheddar, english stilton, somerset brie, goats cheese, biscuits, grapes, apple & pear chutney