

O RELE

EASTER SUNDAY MENU

STARTER

Strawberry Gazpacho (VG) (126 Kcal)

Cucumber granita, olives, capers
12

Melon Salad (240 Kcal)

Bleu de Bocage, Acai berry, basil sorbet
18

Ham Hock Terrine (916 Kcal)

Piccalilli, pineapple, sourdough
16

Tuna Tartare (191 Kcal)

Radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu
19

Longhorn Beef Tartare (606 Kcal)

Confit yolk, pickled shallot, Parmesan tuile
19

MAIN

Pan-seared salmon (274 Kcal)

Cauliflower purée, purple sprouting
broccoli, rainbow chard, Romanesco, vermouth velouté
32

SUNDAY ROAST

£29

Roast Chicken Breast (1276 Kcal)

Roasted corn fed chicken

Sirloin (1623 Kcal)

35 day aged Cumbrian sirloin

Shallot Tarte Tatin (V) (1311 Kcal)

Aged balsamic vinegar
(vegan upon request)

Essex Saltmarshes Lamb Leg (1631Kcal)

14 day dry aged
£4 Supplement

All served with unlimited family style roast potato, confit carrot, spring greens, red cabbage, Yorkshire pudding

SIDES

French Fries (VG)

(504 Kcal)
5.5

Potato Purée (V)

(571 Kcal)
6.5

Spring Greens (VG)

(124 Kcal)
5.5

Cauliflower Cheese (V)

(536 Kcal)
5.5

DESSERTS

Easter Egg (974 Kcal)

Chocolate ganache, mango curd, cookie crumble
16

Berry Parfait (467 Kcal)

Barbecue Gariguetto strawberry, ginger snap, Gin & Tonic sorbet
12

Tropical Vacherin (vg) (798 Kcal)

Mango and passion fruit vacherin, crème legere, coconut sorbet
12

Cheese Selection

3 for 14 (611 Kcal) | 5 for 18 (845 Kcal)

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



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