

Easter Sunday Lunch

Starters

Coronation crab salad, curry sabayon

Wye valley asparagus, Spenwood cheese, chanterelle aioli (v)

Orkney scallop, monk's beard, caramelised shallot and Madeira

Spring vegetable salad, St Jude, walnut vinaigrette (v)

Crispy oxtail pancake, native lobster, tartare sauce

Sea bream tartare, celery, lovage, green apple

Mains

Roast sirloin Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes

Spring lamb, Jersey royals, courgette and basil, goats curd, black olive

Scottish halibut, caramelised Dorset crab butter

Grilled Cornish turbot, spring vegetables, shellfish béarnaise

Roast Sutton Hoo chicken, potato, truffle and watercress salad

Dover sole cooked on the bone, grilled or pan fried in butter

Wild garlic risotto, new season morels, peas and broad beans (v)

Desserts

Yorkshire rhubarb, crispy filo pastry, timut pepper, buttermilk

English strawberry and elderflower trifle

Malted millionaire shortbread, whisky caramel

Treacle tart, natural yoghurt ice cream

Selection of British cheeses from the trolley (£12 supplement)

A selection of coffee and tea £8

3 courses £120 per person

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

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Please note some of the cheeses served are unpasteurised.

OETKER COLLECTION

Masterpiece Hotels