



## EASTER SUNDAY SPECIALS

2 courses £21

3 courses £24

### STARTERS

#### SOUP OF THE DAY **VE GFA**

Served with warm bread

#### DUCK LIVER PATE **GFA**

Homemade Duck liver pate served with caramelised red onion jam & crostini

#### PRAWN & CRAYFISH BOAT **GFA**

King Prawns & Crayfish served in Romaine lettuce, topped with croutons & Dolphins homemade Thousand Island dressing

### MAINS

#### ROAST STRIPLOIN OF BEEF **GFA**

#### MINT MARNIATED LEG OF LAMB **GFA**

#### GARLIC & THYME CHICKEN SUPREME **GFA**

#### PLANT BASED WELLINGTON \*

All Roasts are served with crispy roast potatoes, seasonal vegetables, yorkshire pudding\* & homemade red wine gravy. \*not available with plant based roast

#### ADDED EXTRAS

Homemade sage & onion Stuffing **VE £2**

Creamy Cauliflower cheese **V £3.50**

Pigs in Blankets **£3**

#### SWORDFISH STEAK **GF**

Pan-seared Swordfish served with rustic potatoes, Mediterranean vegetables & roasted tomato sauce

### DESSERTS

#### BAKED RASPBERRY CHEESECAKE **V**

Served with fresh raspberries & vanilla pod ice-cream

#### MINI EGG BLONDIE **V GF**

Homemade white chocolate Blondie topped with Creme Egg & vanilla pod ice-cream

#### APEROL SPRITZ TRIFLE **V**

Victoria Sponge, fresh Clementines, vanilla custard & homemade Aperol jam topped with whipped cream

#### DARK CHOCOLATE & RASPBERRY TART **VE GF**

Indulgent dark chocolate ganache tart with fresh raspberries & plant-based vanilla ice-cream

**(GF)** Gluten Free

**(GFA)** Gluten Free Available

**(VEA)** Vegan Available

**(VE)** Vegan

**(V)** Vegetarian