

No 5



RESTAURANT  
& WINE BAR

*fish & fizz - Good Friday specials menu*

Tempura King Prawns

Lightly battered and crispy, served with a sweet chili dipping sauce (GFO)

£11.95

Salmon, Prawn & Avocado

Accompanied by Marie Rose sauce, bread, and Netherend butter

£12.95

Moules Marinière

Available in either a spiced tomato or creamy white wine sauce, served with bread and Netherend butter

£10.50

Beer Battered Market fish Loin

Served with hand-cut chips, peas, and tartar sauce

£20.95

Pan - seared Cod

Served with herb-crust new potatoes in garlic butter, baby prawns, and a silky white wine, dill & lemon sauce.

£24.50

THE SHOWSTOPPER (To Share):

Our Original Fish Sharing Platter

Loaded with, Freshwater Prawns, Scottish Smoked Salmon, Mussels in garlic & wine cream, Crispy Calamari, and Mackerel Pâté. Served with local artisan bread, hand-cut chips, and two glasses of chilled English Sparkling Wine.

£60.00

**10% off all Champagne, prosecco & alcohol free prosecco all evening**

**Bookings advised / while stock lasts.**





# Easter afternoon tea

Saturday 4th April 11:30-14:30

Delicate finger sandwiches served on artisan breads

## Oak-Smoked Scottish Salmon

With lemon-infused cream cheese and cracked black pepper on farmhouse white bloomers, garnished with fresh dill.

## Honey-Glazed Ham

With a grain mustard and peppery micro-rocket on malted wholegrain bread.

Sunblushed tomatoes, mozzarella & basil Pesto  
on soft white bread.

## Hand-Made Fruit Scone

Served warm with Cornish clotted cream and seasonal fruit preserve.

## Lemon & Poppy Seed Easter Biscuit

## Chocolate 'MiniEgg' Brownie

A rich, fudgy dark chocolate brownie topped with crushed speckled eggs.

## Spiced Carrot Cake

With a velvet cream cheese frosting and a hand-crafted miniature fondant carrot.

## A Selection of Fine Teas

Earl Grey | English Breakfast | peppermint

£25pp based on two sharing. Upgrade to an English sparkling wine  
£7pp

Pre booking essential





# Easter Sunday Lunch

Sunday 5<sup>th</sup> April 11:30 - 15:30

## starters

<b>Tempura King pawns</b> , in a light, crispy batter, served with a sweet chilli dipping sauce (GFO)	11.95
<b>Soup of the day</b> , served with toasted bread (see chalkboard) (V) (VGO) (GFO)	8.95
<b>Yorkshire pudding</b> , with chef's home-made gravy (VG)	6.00
<b>Salmon, prawn &amp; avocado</b> , Marie Rose sauce, bread & Netherend butter <i>suggested pairing - Sauvignon blanc</i>	12.95

## mains

All roasts are served with garlic & thyme roast potatoes, creamed mash, honey glazed carrots, seasonal greens, Yorkshire pudding & chef's gravy.

<b>Pan roasted chicken supreme</b> , bursting with flavour.	21.95
<b>Juicy roasted turkey breast</b> , paired with stuffing.	20.95
<b>Sweet &amp; savoury honey glazed gammon</b> .	19.95
<b>Flavour-packed nut roast</b> (vg) (v).	17.95
<b>The Sharing Sunday board</b> : a delightful spread for two. Chicken supreme, turkey, gammon & a 3-bone rack of lamb, 2 Yorkshire puddings with all the accompaniments listed above.	£50

## sides

pigs in blankets	5.50
broccoli & cauliflower cheese	5.50
vegetable medley (GF)	5.00

dessert - 8.95

**Eton mess** - crushed meringue, fresh berries, and whipped cream

**Crème brûlée** - with homemade shortbread

**Carrot cake** - with cream cheese frosting & clotted cream ice cream

**Mini egg chocolate brownie** - with clotted cream ice cream

**Selection of sorbets** (vg)

