



Easter Sunday April 20th 65 pounds per person

Complimentary Nibble

Our famous crispy sea salted potato scratchings, wild garlic mayonnaise

Bread

Complimentary in house made sourdough focaccia with organic British flour or house brioche

Starters

Wild garlic Portuguese style asparagus custard tart, dressed leaves (G, D, V)

Whitby Crab & tomato gratin Caribbean(style

Dressed spring salad (D, G, Shellfish)

Malham free range chicken livers parfait, Tomlinson's pickled & jellied rhubarb (GF, D)

Citrus cured organic Glenarm salmon, fennel & cucumber & blood orange dressing (GF, DF)

Mains

Charcoal grilled Morecambe Bay local day boat prime white fish fillet asparagus, morels & Champagne sauce, new season Wye valley asparagus, herbed Jersey Royals (D, GF)

Settle lamb

Confit shoulder, charcoal grilled loin served pink, butter roasted herbed new season potatoes, Wye Valley asparagus, minted lamb sauce (D, GF)

Creamed Malham free range herb fed spring chicken, asparagus & morels in our all-butter puff pastry pot pie of dreams. our famous creamed mash (D, G)

Afters

Tomlinson's Rhubarb & white chocolate parfait, roasted rhubarb (GF, D, V)

Valrhona 70% Dark Chocolate Baked mousse, salted milk ice cream (GF, D, V)

Orange crème caramel with Slaidburn eggs, caramelised blood oranges, almond tuile (V, D, GF, N) British Cheese plate, crackers, grapes quince jelly (D,G in crackers) +£10

Sweet treat

70% Valrhona chocolate & salted caramel piece

Children's menu (up to 12 years old only) 1 course £25, 2 courses £30

Mains

Confit Lamb & seasonal garnish (GF, D)

Layered potato & Lancs cheese pie, garden peas (G, D, V)

Charcoal grilled cod & peas, our fries (GF, DF)

Afters

Frozen yoghurt & roasted Tomlinson's rhubarb (GF, D)

Ice cream of the day with our triple chocolate cookie (G,D)

We reserve the right to amend dishes or ingredients at any time according to seasonal availability