

Easter Day Menu

STARTERS

Sharing Mediterranean Platter (vg) | 16

Cauliflower and Onion Soup (v) | 9.5

Comté cheese crouton

Lamb Croquette | 14

sauce paloise

Smoked Salmon Mousse | 13.5

pickled cucumber, keta caviar, toasted baguette

Asparagus, Pea, Broad Bean, Radish (vg, gf) | 11.5

citrus vinaigrette

MAINS

Roast Angus Aged Sirloin of Beef | 28

Yorkshire pudding, horseradish cream

Roast Cornish Rolled Leg of Lamb | 28

Yorkshire pudding, mint sauce

Rosemary Marinated Grilled Spatchcock Poussin (gf) | 26

Potato Cake (vg, gf) | 21

steamed asparagus, baby heritage carrots, romesco sauce, basil

Sides to Share

Roast potatoes

Spring greens

Buttered carrots

DESSERTS

Yorkshire Rhubarb Tart (v) | 10

orange diplomate

Chocolate Mousse (vg, gf) | 10

mango coulis, black sesame seed streusel

Crème Caramel (v, gf) | 9

Selection of Seasonal Cheeses | 15

quince jelly, crackers

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens. V - vegetarian / VG - vegan / GF - gluten free
A discretionary service charge of 12.5% will be added to your bill.

RAILS

Restaurant & Little Bar