



Easter Sunday



2 COURSES £20.95 / 3 COURSE £24.95

Minimum 2 Courses of either starter & main or main & dessert

Mini Onion Tin Loaf £1 each extra (2,7)

STARTERS

Seasonal Soup of The Day Fresh baked farmhouse bread & butter (please ask for allergens)

Mixed Seafood Thermidor Bake Fresh salmon, Atlantic prawns & Whitby haddock in a classic Thermidor sauce (2,3,5,7,9)

Mediterranean Goats Cheese Salad Mixed peppers, olives & onion. Balsamic drizzle (1,2,4,7,9,12,13,14)

Classic Atlantic Prawn Cocktail Fresh salad & Marie Rose (3,4,9)

Whisky Laced Chicken Liver Pate Country garden chutney, Cumberland sauce & fresh baked farmhouse buttered bread (1,7,9)

Pan Fried Goosnargh Chicken Livers Toasted Brioche & pink peppercorn cream (2,7,9)

Crispy Spring Lamb Breast Mixed leaves & sweet mustard dressing (7,9)

MAINS

The Pantry's Classic Pie of The Day Proper chips, seasonal vegetables & real beef gravy (please ask for allergens)

Whole Cornish Plaice Simply grilled with garlic butter, fresh lemon & served with seasonal vegetables (5,7)

Mushroom, Cranberry, Hazelnut & Brie Wellington Dauphinoise vegetables, chive cream sauce (2,7,10,11,12)

Traditional Roasts (1,2,4,7,13)

Choice of: Topside of Beef, Spring Lamb Leg, Outdoor Reared Pork Loin or Honey Roasted Ham

All served with seasonal vegetables, roast potatoes & traditional accompaniments

****Please note the Topside of Beef is only served Rare up to Medium***

Wild Sea Bass Fillets Spring vegetable risotto, pesto drizzle & parsnip crisps (1,5,7)

Yorkshire Reared & 21 Day Aged 5oz Sirloin Steak Served with proper chips, grilled mushrooms & tomatoes (7)

Choice of sauce £1 extra (peppercorn, red wine or garlic)

DESSERTS

Old England Deep Filled Apple Pie Fresh cream, custard or 1 scoop of ice cream (2,4,7)

Sicilian Lemon Meringue Pie Fresh cream or 1 scoop of ice cream (2,4,7,10)

Ultimate Chocolate Sponge Pudding Fresh cream, custard or 1 scoop of ice-cream (2,4,7,13)

Choice of ice cream (2 scoops) Choice of vanilla, choc chip, strawberry, mint choc chip (4,7)

Cheese Platter A selection of local cheeses from the pantry, served with celery, biscuits & chutney (1,2,7)