



## ***Easter Menu***

*£35.00 per person*

*Terrine of French Farmed Rabbit with Pistachio, garden lettuce and sorrel pesto sauce*

*Sauerkraut and Katie Rodgers crème fraiche terrine, seaweed and almond buttered radishes, crispy pancetta*

*Classic French onion soup with gruyere cheese and sourdough crouton*

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*Roasted North Atlantic cod with warm east Lothian crab claw salad, east Lothian leeks, light crab bisque*

*Lamb loin, sweetbread and east Lothian mushroom crepe wellington, local broccoli cooked with confit garlic, lamb jus*

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*Yorkshire rhubarb and sour cream vacherin*

*Albert Roux lemon tart, raspberry sorbet and fresh tarragon*

*A selection of British cheese from our trolley, homemade chutney and quince jelly, crackers and oatcakes*

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*Tea, Coffee and hand made Petit Fours*

This menu is available on 16<sup>th</sup> April only for both lunch and dinner