



# THE DOYEN

## EASTER SUNDAY

2 COURSES £18.50 | 3 COURSES £22.50

### STARTERS

Thyme roast vegetable soup, wheaten bread

Chowder, smoked haddock, mussels, bacon, sweet corn, wheaten bread

Smoked chicken Caesar salad, baby gem, anchovy, olive tapenade, parmesan, croutons, hens egg

Goats cheese curd & crispy fritters, salt baked beetroot & candied walnut salad (V)

Thai duck spring rolls, roasted peanut salad, plum sauce

### MAINS

Roast sirloin of beef, roast potatoes, mash, seasonal veg, Yorkshire pudding, gravy

Slow braised lamb shank, goat's cheese mash, rhubarb chutney, roast parsnips, rosemary jus

Grilled supreme of chicken, smoked cheddar mash, purple sprouting broccoli, and glazed carrots, leek & mustard cream

Fillet of hake, sauté combers, purple sprouting broccoli, kale, tomato ragu

10oz aged sirloin steak, confit beef tomato, butter milk onion rings, gratin potato, green peppercorn sauce \*£8 Supplement

Beetroot risotto, five mile town goats cheese fritters, rocket & hazelnut pesto (V)

### DESSERTS

Brambly apple & rhubarb crumble, custard, vanilla ice cream

Sticky toffee pudding, pecan caramel sauce, vanilla ice cream

Dark chocolate brownie, chocolate ganache, honeycomb ice cream

White chocolate & baileys cheesecake, blueberry compote

Selection of ice cream, white chocolate chip cookie



(V) - Vegetarian (GF) - Made Without Gluten menu available on request

Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available upon request.