

PLUM + SPILT MILK

PLUM + SPILT MILK EASTER SUNDAY MENU

SEASONAL COCKTAIL: LA CROIX

Evoking the flavours of a traditional English hot cross bun, this imaginative take on the elegant champagne cocktail is harmonious blend of rich spice and smooth butter flavours.

£ 10

STARTER

Smoked haddock Scotch bantam egg, grilled
Isle of Wight asparagus, wild garlic.

£ 12

MAIN COURSE

Slow-roasted Cotswolds lamb shoulder, duck fat roast potatoes,
seasonal vegetables, rosemary gravy.

£ 22

PUDDING

P+SM 'Creme Egg': Easter egg shell filled with white
chocolate mousse, passion fruit & honeycomb.

£ 9

All dining children will receive a complimentary Easter dessert surprise

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details. A discretionary service charge of 12.5% will be added to your bill.