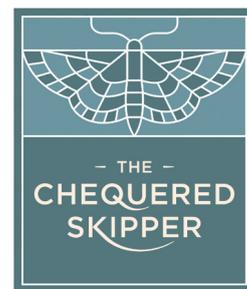


Easter Sunday



Special menu

3-courses	£43.95
2-courses	£38.95



Starters

Spring pea & wild garlic soup, chefs toasted focaccia and Netherend butter *V, GF-R, VE-R*

Manchego cheese soufflé, chorizo relish & basil oil

Smoked salmon pate, cucumber ribbons, charred sourdough & chive oil *GF-R*

Asparagus & Buratta salad, roasted cherry tomato salsa *GF-R*

Spring lamb croquettes, crumbed feta & tzatziki

Crab linguine, lemon, dill, creme fraiche, finished with parmesan and a hint of chilli *GF-R*

Mains

Roast sirloin of beef *GF-R*

Roast loin of pork, crackling *GF-R*

Garlic & rosemary studded leg of lamb *GF-R*

Roast breast of turkey, pigs in blanket *GF-R*

Cranberry & lentil bake *V, VE-R*

All roasts above are served with Yorkshire pudding, roasted potatoes, roasted roots, seasonal vegetables & pan gravy (*GF-R without Yorkshire pudding*)

Chicken Supreme, baked wild garlic, asparagus & ricotta gnocchi, toasted hazelnuts, reggiano parmesan

Fillet of chalk stream trout, asparagus, pea, gem & thyme roasted new potatoes, buttermilk & dill hollandaise sauce *GF-R, DF-R*

Harissa-roasted heritage carrots & crumbled feta, multi-coloured carrots roasted with smoky harissa, black garlic & potato rosti, golden sultanas, "everything" sprinkles with sesame & seeds *V, VE-R, GF-R, DF-R*

The Skipper burger, smoked bacon, smoked cheddar cheese, brioche bun, triple cooked chips

Buffalo pulled chicken burger, crumbled blue cheese & celery, ranch dressing, skinny fries *GF-R*

Cauliflower pakora burger, green chilli & spring onion mango chutney, skinny fries *V, GF-R, VE-R, DF-R*

Desserts

Sticky toffee pudding, caramel sauce and vanilla ice cream *V, GF-R, VE-R, DF-R*

Hot cross bun bread & butter pudding, vanilla creme anglaise *V*

Classic creme brulee, vanilla shortbread *V, GF-R*

Cadbury creme egg brownie, lashings of chocolate sauce and salted caramel ice cream *V*

Mini egg & biscoff crumb cheesecake easter egg cup

Apple & rhubarb crumble, vanilla creme anglaise *V*

Selection of artisan cheese, biscuits, fruit and chutney *GF-R*

Easter Sunday Terms & Conditions A non-refundable booking fee of £20/person is required to secure space, at time of booking. If you give us notice that you would like to transfer your booking up to one week in advance of the existing booking, this can be accommodated.

Once payment has been received, the booking is confirmed and no refunds will be allowed; if any reduction in numbers take place, refunds will not be made nor will the money be offset against other service or additional guests. Guests are not permitted to bring their own drinks or food to consume on the premises.

V: Vegetarian **VE-R:** Vegan on request **GF-R:** Gluten-free on request **DF-R:** Dairy-free on request

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross-contamination may occur.

You can follow us on: Facebook: @chequeredskipperashton Instagram: @thechequeredskipper1