

EASTER EVENING DINING



STARTERS



- Evesham rocket and watercress soup, wild nettle loaf £7.00
- Wiltshire ham hock and smoked chicken terrine, hot mustard pickle £7.00
- Potted Cornish crab, celery, fennel, crisp rye bread £8.00
- The Pump Room prawn cocktail £9.00
- Quicke's cheddar and shallot tart £7.00
- Honey glazed pork belly, spring onion salad £7.95

MAIN COURSES



- Clarence Court duck egg, spinach potato cake, asparagus, Bearnaise sauce £14.00
- Poached local Somerset chicken, spring vegetable broth, herb gnocchi £15.00
- Smoked haddock fishcakes, broccoli and radish salad, samphire £14.00
- Pressed lamb shoulder, potato croquette, pea and wild garlic puree £15.50
- Herb crusted cod, purple sprouting, celeriac, parsley sauce £15.00
- Wiltshire pork tenderloin, potato rosti, sweetheart cabbage £14.50

SIDES £3.00

- Heritage potatoes
- Roast broccoli, herb butter
- Hand-cut chips
- Rocket, watercress and pine nut salad
- Bread selection

PUDDINGS AND CHEESE



- Bath bun bread and butter pudding, custard £7.00
- Poached Yorkshire rhubarb, almond crumb, vanilla ice-cream £6.50
- White chocolate cheesecake, banana caramel £7.00
- The Pump Room chocolate sundae £7.95
- Caramelised lemon tart, hedgerow berry sauce £7.00
- Artisan British cheese selection, crackers, chutney £9.50

- Coffee and chocolates £6.00
- Pot of locally hand-roasted filter coffee, William Curley couture chocolate duo

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%.

BY **SEARCYS**