

EASTER SUNDAY MENU

2 Courses for £26 - 3 Courses for £32

STARTERS

HOMEMADE ROSEMARY AND SEA SALTED FOCACCIA Whipped butter (v)

BEEF SHIN CROQUETTE Sriracha mayonnaise (gf)

KING PRAWNS Chilli butter, coriander cress salad (gf)

HALLOUMI FINGERS Breaded halloumi served with sweet chilli sauce (v) (gf)

MAIN COURSES (gf adaptable)

ROAST LEG OF DEVON SHORTHORN LAMB infused with garlic, rosemary and mint, served with celeriac purée, roasted shallot

HEREFORDSHIRE BELLY OF PORK with a crisp crackling and homemade apple sauce

VEGAN WELLINGTON Sweet potato, butternut squash & kale with celeriac purée (vg)

SUNDAY ROAST SHARING BOARD (to serve two people)

Herefordshire topside of beef roast leg of Devonshire lamb and crispy pork belly. Served with crispy pork crackling, goose fat roast potatoes, seasonal roasted vegetables, celeriac purée, Yorkshire puddings and bottomless gravy

DESSERTS

STICKY TOFFEE PUDDING toffee sauce, vegan ice cream (vg)

DARK CHOCOLATE FONDANT salted caramel ice cream (v)

VANILLA CRÈME BRÛLÉE pistachio biscuit (v) (gf)

APPLE TARTE TATIN crème anglaise (v)

A discretionary 10% service charge will be added to your bill | @racksbristol