EASTER SUNDAY AT CHANNELS

2 COURSE £35
3 COURSE £40

SNACKS

SICILIAN GREEN OLIVES 5

HOUSE FOCACCIA, WHIPPED CHICKEN/MARMITE BUTTER,
A NICE OLIVE OIL 6

GRISSINI STICKS, LARDO, AGED PARMESAN 5

PESTO & PARMESAN MUSIC BREAD 5

NDUJA, MOZZARELLA & HONEY MUSIC BREAD 5

PADRON PEPPERS, CHILLI & SALT 5

WHITEBAIT, SPICY TARTAR 6

STARTERS

CARROT, CHILLI & COCONUT VELOUTÉ
Grilled House Sourdough, Puffed Crispy Bits

HOUSE ATLANTIC PRAWN & CRAB COCKTAIL
Avocado, Granary Bread, Smoked Paprika

CRISPY DUCK NACHO'S
Rhubarb Hoisin, Honey Yoghurt, Wasabi Guac, Satay

TORCHED MACKEREL
Green Bean Salsa, Chicory, Wild Garlic Mayo

CORN RIBS
House Seasoning, Lime

MAINS

ROAST TREACLE CURED ROAST BEEF
ROAST LAMB RUMP
ROAST RACK OF PORK
NO MEAT ROAST
All roasts served with, Garlic & Herb Roasties, Yorkshire Pudding, Honey Carrots, Cauliflower Cheese & Seasonal Greens

SKATE WING Brown Shrimp & Caper Butter, Samphire, Skinny Fries

BATTERED FISH
Smashed Peas, Tartar Sauce, Seaweed Salt, Rustic Chips

CHICKEN, MUSHROOM & WILD GARLIC SHORTCRUST PIE
Chantenay Carrots, Whipped Rooster, House Gravy

TRUFFLE "MAC & CHEESE" V/VE
Wild Mushroom, Calvo Nero, Puffed Crispy Bits

DESSERTS

BLONDIE
Burnt Apple Ketchup, Custard Ice Cream, Maple Pastry

HOT CROSS BUN & NUTELLA PUDDING
Sweet Cream, Hot Chocolate

APPLE & RHUBARB CRUMBLE
Crème Anglaise, Vanilla Ice Cream

TRIO OF ICE CREAMS & SORBETS
Crunchy Bits

Farmhouse Cheese Plate
Quince Paste, Celery, Grape's, Water Crackers