

2 Course | £25pp

3 Course | £32pp



THE
SPREAD EAGLE

TABLES AVAILABLE FROM:

12PM-14:00PM

EASTER SUNDAY LUNCH

5th of April 2026

Starters

Pressed Ham Hock & Pea Terrine

Served with Piccalilli, fresh pea shoots, and toasted artisan sourdough.

Smoked Salmon & Beetroot Salad

Classic Smoked Salmon paired with candy beetroot and a light horseradish cream.

Lightly Dusted Calamari

Squid rings & tentacles lightly coated in fine breadcrumbs & flash fried

Wild Mushroom & Truffle Soup (V)

A rich, velvety soup finished with a drizzle of truffle oil and served with a warm sourdough.

The Sunday Roast

All roasts are served with individual Yorkshire puddings, roasted potatoes, honey-glazed roots, and seasonal spring greens.

Roast Beef

Served pink, with a rich red wine gravy

Roasted Leg of British Lamb

Boneless lamb leg infused with rosemary and garlic, served with a traditional mint sauce

Battered Haddock & Chips

Crispy battered fish served with thick chips, garden peas and tartare sauce

Linda McCartney Vegan Chicken-Style Roast (VG)

A succulent plant-based alternative served with vegan-friendly stuffing, roasted potatoes (prepared in vegetable oil), and a gluten-free onion gravy.

Desserts

White Chocolate & Raspberry Brûlée Cheesecake

A crisp biscuit base, served with a dollop of Devonshire clotted cream.

Warm Sticky Toffee Pudding

A classic individual sponge pudding smothered in a rich toffee sauce, served with Vanilla Ice Cream.

Zesty Lemon Meringue Pie

A crisp shortcrust pastry filled with tangy lemon curd and topped with peaked toasted meringue, served with a raspberry coulis.