

# Katie's

## Easter Sunday Lunch

2 course £18  
3 courses £21

### Starters

Chicken Liver Pate with homemade ale chutney, beetroot and crispy bread

Shetland Mussels cooked with smokey bacon, cider, garlic and crème fraiche

Springtime Minestrone soup with parmesan crisp

### Mains

Roast Scotch Beef with roasted seasonal vegetables, roast potatoes, Yorkshire pudding and gravy

Slow Roast Pork Belly with seasonal vegetables, roast potatoes mint relish and cooking jus

Roasted Cauliflower with Lemon, Mustard and Rosemary and seasonal vegetables, roast potatoes

Chermoula Roast Salmon, cucumber and mint yoghurt with crispy new potatoes, pea and watercress

### Pudding

Raspberry and Pistachio Pavlova with lemon curd and crème fraiche

Sticky Toffee Pudding with Butterscotch and Toffee Ice cream

Filter Coffee/Espresso £2

please make us aware if you have any allergies

# Katie's Drinks

## Fizz

**Prosecco Spago Nero (Green Label) Frizzante nv** £20  
Italy, 10%  
A fantastic Prosecco, fresh pears and peaches with a gentler level of bubble-Frizzante style. Excellent aperitif

## White

**Borsao Macabeo 2015** £16  
Spain, Campo de Borja, 12.5% £3 glass  
Ripe peaches and lemons, fresh and fruity with a clean finish

**Cape Heights Viognier 2016** £20  
South Africa, Western Cape, 13%  
A powerful palate of jasmine and white spice, rich with classic Viognier characteristics and a clean refreshing finish

**Pinot Grigio Lunardi 2016** £20  
Italy, 12%  
One with flavour! Crisp apples and pears, easy drinking, refreshing and ever so morish

**Muscadet Presbyteres 2015** £25  
France, Loire, 12%  
Crisp, flinty and hints of lemon. Fresh on the palate with zest and zing of crisp green apples and hints of brioche from the lees ageing

## Red

**Borsao Garnacha 2015** £16  
Spain, Campo de Borja, 13.5% £3 glass  
Easy drinking with loads of plum, bramble and cherry fruit flavours. A hint of pepper spice on the finish and supple tannins.

**Bellefontaine Cabernet Sauvignon 2015** £20  
France, Languedoc, 13.5%  
Ripe blackcurrant and brambles, hints of Camrgue herbs. Medium body with well balanced firm & fine tannins

**Barbera D'Asti Crocera 2014** £25  
Italy, Piedmont, 14%  
Ripe damsons and black cherry with hints of spices and a smokey note. Generous robust and full flavoured with an uplifting refreshing acidity

**Domaine de Tourelles 2013** £29  
Lebanon, Bekka Valley, 13.5%  
From Lebanon's oldest winery. A blend of Cabernet Sauvignon, Syrah & cinsault. Seductive nose of cherries, cedar, hints of pepper, rosemary & cloves.

## Beer

Tempest Easy living Pils, 300ml £4  
Drygate Bearface Lager, 500ml £5  
Williams Harvest Sun, 500ml £5

## Soft Drinks

Coke, Diet coke, Irn Bru, Fanta, Lemonade, Fresh Orange, Soda £2

Corkage £3 bottle