



Mothering Sunday Lunch 31st March 2019

3 courses £19.95 / 2 courses £15.95

Starters

Roasted red pepper and tomato soup, basil oil (VE)

Deli farm charcuterie platter, (venison bresaola, chorizo, garlic salami, black olive, coppa ham), pickled beetroots, crostini, parsley mayonnaise

Classic prawn cocktail, homemade marie rose sauce, fresh bread, mix leaf salad (GF)

Battered calamari rings, lemon and dill mayonnaise, fresh salad

Mains (children's portions available)

Ruthernbridge roasted leg of lamb, Yorkshire pudding

Marshgate slow braised brisket of beef, Yorkshire pudding

Trelill roast turkey and stuffing, Yorkshire pudding

Grilled Cornish mackerel fillets, Moroccan style sweet potato and chickpea tagine, tenderstem broccoli, basil oil, lemon (GF)

Baked and stuffed aubergine, roasted parmentier root vegetables, spiced red pepper and tomato veloute (VE) (GF)

Desserts

Steamed walnut and syrup pudding, crème anglaise

Poached pear, vanilla, yard farm vanilla ice cream

Chocolate and orange torte, crystalized orange, Chantilly cream

Westcountry cheese board, crackers, grapes, cider chutney (£3 supplement)

