

MOTHER'S DAY MENU SUNDAY 22ND MARCH 2020

Why not start with some sparkle?

Chambord royale, edible rose gold shimmer sparkles, raspberry - £7

Starters

French onion soup, gruyere crouton (v)(vg)

Smoked chicken terrine, pickled wild mushroom, spiced tomato chutney, toasted sour dough

Grilled south coast sardines, lemon oil, parsley, cracked black pepper & sea salt, spring salad

Creamy mushrooms, granary toast, garlic, truffle & thyme coconut cream (vg)

Main Courses

Roast beef sirloin, yorkshire pudding, roast potatoes, port & thyme jus

Roast spring lamb leg, roast potatoes, redcurrant compote & rosemary jus

Pan seared guinea fowl breast, oregano confit potato, basil oil & peperonata

Oven baked brixham hake fillet, lyonnaise potatoes, lemon, caper & spinach cream

Roasted beetroot wellington, horseradish & celeriac puree, hasselback potatoes, caramelized red onion gravy (vg)

- All served with spring greens & vegetables -

Desserts

White chocolate & poached rhubarb panna cotta, shortbread biscuit

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)(vg)(gf)

Traditional treacle tart, cinnamon mascarpone, orange drizzle

Selection of west country ice creams and sorbets (v)(vg)

Glastonbury twanger cheddar, ottervale chutney, rustic biscuits, celery

Please let our staff know if you have any allergies or dietary requirements

(v) vegetarian – (vg) vegan or vegan alternative available – (gf) gluten free or gluten free available

2 COURSES £19

3 COURSES £26