

# MOTHER'S DAY MENU

Sunday March 26th



## STARTERS

ROASTED TOMATO & BASIL SOUP  
*with tomato bread* 5.25

SMOKED SALMON & PRAWN TORTELLINI IN A PRAWN BISQUE  
*with peppered creme fraiche* 7.50

PIGEON BREAST, BLACK PUDDING & PAN-FRIED POLENTA  
*with a chocolate & red wine jus* 6.95

COD & CHORIZO FISHCAKE & CUCUMBER SALSA  
*with a buerre blanc sauce* 5.95

OAT BISCUIT STACK TOPPED WITH GOAT'S CHEESE MOUSSE  
& A HERITAGE BEETROOT GEL *with orange sorbet* 5.95

HAM HOCK TERRINE & TOMATO BREAD CROUTE  
*with a poached egg & mustard emulsion* 5.95

## ROASTS

ROASTED SIRLOIN OF BEEF 13.95  
*or*

ROASTED LEG OF PORK

WITH AN APRICOT & SAUSAGEMEAT STUFFING 13.95  
*or*

ROOT VEGETABLE & LENTIL STRUDEL 11.95

*all served with roast potatoes, Yorkshire pudding,  
market vegetables & gravy*

## MAINS

CHICKEN SUPREME STUFFED WITH BRIE  
*with asparagus spears, fondant potato & a red wine jus* 13.95

SALMON STEAK FILLED WITH A WHITE FISH MOUSSELINE  
*served with creamed potato, sprouting broccoli  
& a tomato & dill buerre blanc sauce* 15.95

DUO OF LAMB: HALF RUMP OF LAMB & HOUSE CURED LAMB BACON  
*with heritage carrots, Dauphinoise potatoes  
& a rosemary, garlic & red wine jus* 16.95

8oz RUMP STEAK, HANDCUT CHIPS, MUSHROOM PURÉE & TOMATO JAM  
*with fine beans wrapped in proscuttio* 15.95

OPEN WILD GARLIC LASAGNE OF MUSHROOMS, SPINACH & RED ONION  
*with a cream & goat's cheese sauce* 11.95

HENNY STEAK BURGER WITH APPLEWOOD SMOKED CHEDDAR  
*in a brioche bun with salad garnish & handcut chips* 11.95

## DESSERTS

VANILLA PANNACOTTA  
& POACHED RHUBARB  
*with rhubarb sorbet* 5.95

MARMALADE BREAD PUDDING  
& BRANDY CUSTARD  
*with orange sorbet* 5.95

CHOCOLATE FONDANT PUDDING  
*with chocolate dipped honeycombe  
& vanilla icecream* 5.95

FOREST BERRY ETON MESS  
*with Chantilly cream* 5.95

ICE-CREAM & SORBETS  
3 scoops 4.50 or 1.75 a scoop  
*Ice-creams: vanilla, chocolate,  
strawberry & guest flavour  
Sorbetes: lemon, raspberry,  
orange & blackcurrant*

TRIO OF CHEESES & ASSORTED BISCUITS  
*Cornish Yarg, Stilton & Brie  
served with quince jelly & grapes* 6.95



## SIDES

HAND CUT CHIPS 2.95

SWEET POTATO WEDGES  
*with paprika mayonnaise* 3.75

CHEF'S SELECTION  
OF VEGETABLES 2.95

BREADS & BALSAMIC OIL 3.00

HOUSE SALAD 2.95