



Mother's Day

Sunday 31st March 2019

Portabella mushroom baked with Longmans stilton and topped with a panko crust
Smooth pork and chicken liver pate, spicy tomato and caramelised onion chutney & toasted ciabatta
Maple glazed local belly of pork with black pudding, Bramley apple puree and crackling
Breaded whitebait lightly dusted with smoked paprika served with a rustic tartar sauce

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All roasts come with seasoned duck fat roasted potatoes, honey roasted parsnips, creamy cauliflower cheese and a selection of seasonal British vegetables. And don't worry, everyone gets a homemade Yorkshire pudding!

Roast beef with horseradish hollandaise

Roast loin of pork with crackling, stuffing & Bramley apple puree

Turkey breast with pigs in blankets, stuffing & bread sauce

Nut roast with olive oil roasted potatoes, stuffing and vegetarian gravy (v)

or

Fillet of Brixham hake served with pesto crushed baby potatoes, oven roasted Mediterranean vegetables and a slow roasted tomato and garlic sauce (£4 Supplement)

Tender belly of pork served with creamy mashed potato, mixed greens, braised red cabbage, black pudding, crackling and a red wine jus (£4 Supplement)

Wild mushroom and spinach linguini in a white wine, cream and garlic sauce served with a rocket and parmesan salad

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Baked lemon curd cheesecake and double cream

Salted caramel chocolate brownie and vanilla ice cream

Bread and butter pudding and custard

A selection of West Country cheese, artisan crackers and chutney

2 courses from £18.95

3 courses from £22.95