

M O T H E R ' S D A Y L U N C H

STARTERS

Leek and potato soup, smoked haddock, chives.

Chicken liver parfait, date and orange chutney, toasted brioche.

Crab cocktail, avocado, pink grapefruit, Keta caviar.

Goats cheese, beetroot, apple, chicory.

MAIN COURSES

Rump of beef, Yorkshire pudding, duck fat potatoes,
smoked béarnaise sauce, red wine gravy.

Cornish hake, parsley risotto, shellfish broth.

Roast free range chicken, duck fat potatoes,
bread sauce, chicken gravy.

Roast cauliflower, whipped Brie, sage and walnut pesto.



Served with pickled red cabbage, cauliflower cheese,
mashed swede and carrot, seasonal greens

DESSERTS

Lemon posset, passion fruit, white chocolate, coconut sorbet.

Rhubarb crumble, clotted cream.

Chocolate mousse, honeycomb, malt ice cream.

Cornish cheese, crackers, chutney.

2 courses £20, 3 courses £25

Sunday 22nd March, 12:30 - 3:30pm