

Mothering Sunday

Sunday 31st March 2019

Spinach and watercress soup with smoked haddock and poached hens egg

Roast butternut squash ravioli, carrot puree and pine nuts

Padstow fresh crab, grilled ciabatta and dill mayonnaise

Plough black pudding, scotch egg with pickled onions

Yorkshire rhubarb, Cashel blue cheese and candied pecan salad

Simply grilled Cornish fish with Jersey Royal potatoes, purple sprouting broccoli and wild garlic butter:

Fillet of Cod Fillet of Hake Fillet of Plaice Whole Lemon Sole

Roasted cauliflower, local ceps, cauliflower puree, goats cheese bon bons & onion relish

Roast fillet of Brill, carrots in tarragon and a mussel and saffron chowder

Bythburgh pork loin and belly with apple rosti, creamed leeks and cider and onion compote

Chicken with bread sauce, duck fat roast potatoes, savoy cabbage and roast

Roast Sirloin of dry aged Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes & seasonal vegetables

Pineapple soufflé, pina colada sauce and coconut ice cream

Michel Cluizel warm chocolate fondant, chocolate sauce & clotted cream

Caramelised pear meringue with calvados and vanilla cream

Sticky toffee pudding with vanilla ice cream and toffee sauce

Homemade ice creams; vanilla, chocolate and toffee ripple

British cheese from Neal's Yard Dairy with homemade biscuits and Damson Cheese

Tea or coffee with chocolates

3 courses with tea or coffee £39.50

Children £18.00 for smaller portions or simpler dishes such as; Sticks and dips, Soup, Garlic bread

Fish goujons, pork sausages, Macaroni cheese, Toad in the Hole, Spaghetti Bolognese, Ice cream sundae

We require your card details in order to make a confirmed booking; our cancellation policy will be sent to you on the email you provide.

You can use our online booking service to make a booking or call on 01234 376274.