

# MOTHER'S DAY LUNCH MENU

## FOR THE TABLE

HOMEMADE SOURDOUGH AND BUTTERS

## STARTER

POTATO AND WATERCRESS SOUP

sourdough croutons

SMOKED SALMON MOUSSE

pickled cucumber, arenkha caviar, dill

HAM HOCK AND MUSTARD FRUIT TERRINE

garden salad, smoked bacon jam

GARDEN ASPARAGUS AND WILD MUSHROOM VOL-AU-VENT

## MAIN

all served with garden vegetables and cauliflower cheese sauce

ROAST SIRLOIN OF DARTMOOR BEEF

traditional garnishes, garden horseradish

GARLIC AND ROSEMARY STUFFED LEG OF LAMB

traditional garnishes, garden spearmint jelly

ROAST HALF BABY CHICKEN

streaky bacon, lemon and parsley stuffing, traditional garnishes

COUS COUS NUT LOAF

traditional garnishes, vegan gravy

BAKED FILLET OF BRIXHAM PLAICE

polenta dumplings, caper and almond butter

## DESSERT

EARLY GARDEN STRAWBERRY AND CUSTARD TART

pistachio ice cream

BAKED RHUBARB AND GINGER CRUMBLE

clotted cream ice cream or custard

CLASSIC STICKY TOFFEE PUDDING

salted caramel sauce, vanilla ice cream

DUO OF DARTMOOR CHEESES

## TO FINISH

tea or coffee, shortbread

two courses 32.50

three courses 39.50

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.