

# Mothers Day Menu

## START

### PAN-SEARED KING SCALLOPS <sup>Gf</sup>

pan-seared king scallops served with butternut squash purée, fragrant sage butter and toasted pine nuts

### HOMEMADE SOUP OF THE DAY

with toasted ciabatta

### SMOKED SALMON MOUSSE ROULADE <sup>Gf</sup>

smoked salmon, cream cheese and chive mousse, delicately rolled and then wrapped in fine smoked salmon served with sour cream and toasted brown bread

### DUCK PARFAIT WITH CHERRY COMPOTE

smooth duck liver parfait with grand marnier and cherry jam served with morello cherry compote and toasted brioche bread

### SWEET POTATO & GOATS CHEESE SALAD <sup>V</sup>

sweet potato served warm with chickpeas, roasted red peppers, red pepper puree & balsamic dressing

### FRESH MUSSELS <sup>Gf</sup>

Fresh locally sourced mussels cooked in white wine with parsley, chilli, shallots & cream, served with toasted ciabatta

### INDIANA CHICKEN <sup>Gf</sup>

paprika marinated chicken, spiced tikka mayonnaise and mango salsa

GLUTEN FREE BREAD AVAILABLE FOR ALL OF THE ABOVE

## KIDS

### KIDS ROAST

any of today's meats are available in smaller portions for the little'uns  
£6.95

### KIDS DESSERTS

choice of : kids sundae of the week, fresh fruit salad, selection of ice cream and warm chocolate brownie  
£3.95

All customers under the age of 25 will require ID to purchase alcoholic beverages. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please notify us upon booking.

INCLUDES A LITTLE TREAT  
FOR MUM TOO!

## MAINS

### THE BREAD AND CHEESE ROAST

a choice of : roasted topside beef, honey roasted gammon, rosemary roasted lamb shank or marinated chicken supreme with stuffing, served with goose fat roasted potatoes, roasted root vegetables, sticky red cabbage, yorkshire pudding & red wine gravy  
CRANBERRY AND CASHEW NUT ROAST AVAILABLE (VG)

### SWEET POTATO, CASHEW AND APRICOT <sup>Gf</sup> CHUTNEY TART

pastry tart served with apple, apricot & mint chutney, house salad and homemade slaw

### PAN-FRIED SKATE FILLET

served with creamy cauliflower purée, buttered samphire and cavolo nero, finished with a burnt caper and citrus butter sauce

### DUCK-CONFIT SHEPHERD'S PIE

duck parmentier, a french version of our classic shepherd's pie made with confit duck legs, topped with creamy mashed potato gratin served with maple roasted root vegetables and homemade brown sauce

### FRESH LOBSTER AND CRAB LINGUINE

linguine pasta in a creamy tomato, garlic and white wine sauce with lobster meat and white devonshire crab meat served with ricotta and parmesan cheese, parsley and fresh lemon

### THE BREAD AND CHEESE BURGER

8oz steak patty, with dijon mayonnaise, stilton blue cheese, sticky port wine sauce and caramelised onions served in a pretzel bun with lettuce, tomato and gherkin.

### STEAK & BLUE CHEESE <sup>Gf</sup>

tender prime cut rib-eye steak cooked to your liking with melted blue cheese and sticky port wine sauce, served with chunky chips, vine cherry tomatoes and portobello mushroom  
+ £2

### EXTRAS

yorkie, sage & onion stuffing and pigs in blankets  
EXTRA £3.95

extra cheesy cauliflower cheese with cornish davidstow mature cheddar  
EXTRA £3.00

extra meat "2 slices"  
EXTRA £3.00

PLEASE ASK TO SEE OUR CURRENT  
DESSERT MENU

2 COURSES £23.95

3 COURSES £28.95