



# A LUNCH FOR MUM

## Start

Seasonal soup with croutons | GFO VG  
Ask your server for the soup of the day

Tiger prawn cakes  
Dill aioli, burnt lemon

Pressed ham hock terrine | GFO DF  
Piccalilli, sourdough

Charred tenderstem crostini | VG GFO  
Red pepper paté, focaccia croûte

## Mains

Roast topside of beef & ale brisket | GFO  
Horseradish cream, rich beef gravy

Westcountry lamb | GFO  
Mint sauce

Mushroom & nut wellington | VG DF  
Cashew butter, rich veg gravy

*All served with garlic and herb roast potatoes, charred savoy, maple roasted root vegetables, cauliflower & leek cheese with sourdough crumb, braised red cabbage, Yorkshire pudding and gravy teapot.*

Cornish bouillabaisse | DFO GF  
Saffron aioli, new potatoes

## PETITS FOURS

*A little treat for everyone*

## Dessert

Sticky toffee pudding  
Caramelised banana, salt toffee sauce

Cheese trolley  
A selection of West Country cheeses,  
chutney, crackers

Seasonal trifle  
Fruit jelly, rich vanilla custard, chantilly cream

Ice cream 'Sunday' | VGO, DFO, GFO

2 COURSE £30 | 3 COURSES £35

