

---

## MOTHERING SUNDAY LUNCH

SUNDAY 22<sup>ND</sup> MARCH

---

2 COURSES - £20 | 3 COURSES - £26

---

---

### BREAD

---

Garlic bread - £3.00

Homemade bread with olive oil & balsamic vinegar - £3.75

Homemade bread with olive oil & balsamic vinegar, olives & houmous - £5.75

### STARTERS

---

Tempura of tiger prawns and purple sprouting broccoli, Asian coleslaw,  
sweet chilli, lime and coriander dressing

Smooth Cornish duck liver and port pate, spiced pear, onion marmalade, toasted brioche

Whipped Rosary goats' cheese, pickled beetroot and apple, honey walnuts, herb crostini

Crispy Old Winchester cheese arancini, sweet pepper fondue, oven-dried tomato, rocket, wild garlic  
dressing

### MAIN COURSES

---

Pot roasted Cornish beef brisket, Yorkshire pudding, roast potatoes, cauliflower cheese, Cornish greens,  
roast carrot, red wine gravy

Slow cooked Primrose Herd pork belly, crackling, hogs' pudding, braised red cabbage,  
champ potato croquette, Cornish greens, apple sauce

Cornish hake with garlic and parsley, mussels, new potatoes, local leeks, crab butter sauce

Crispy battered Newlyn haddock fillet, minted pea puree, real chips, tartare sauce

Crispy chestnut mushroom and spinach filo parcel, purple sprouting broccoli, fried polenta, local greens,  
Cornish blue cheese, Cabernet dressing

### SIDES

---

Real chips - £3.75 | Real chips with parmesan & truffle oil - £4.50

Rocket & parmesan salad, herb oil & lemon - £3.75

New potatoes with herb butter - £2.50

Local greens with herb butter - £2.50

### DESSERTS

---

Orange & Passionfruit pavlova, orange curd, orange and passionfruit ripple ice cream

Vanilla crème brûlée, Yorkshire rhubarb, ginger shortbread, clotted cream ice cream

Chocolate tiramisu, espresso syrup, mocha ice cream

Selection of West Country cheese, apple & grapes, port jelly, biscuits

**Please let us know when ordering if you have any food allergies or intolerances  
as all ingredients are not always listed.**