



Mothering Sunday Menu

2 courses £25 3 courses £30

Served Sunday 31st March 12pm & 2pm

STARTERS

Soup of the day served with locally baked bloomer bread

Beetroot cured salmon gravadlax, horseradish Chantilly, watercress salad and goat's cheese puff straws

Lyme Bay moules marinières, served with homemade garlic bread

MAINS

Pan fried rump of lamb, roast potatoes, braised red cabbage and seasonal vegetables with rosemary infused lamb sauce

Roast chicken breast, sage and onion sausage meat stuffing, roast potatoes, seasonable vegetables and chicken jus

Mushroom & leek puff pastry tart, roast potatoes, seasonal vegetables and vegetable gravy

Pan fried fillet of stone bass, crushed new potatoes, seasonal vegetables and butter sauce

DESSERTS

Sticky toffee pudding, caramel sauce and salted caramel ice cream

Dark chocolate and baileys crème brûlée, coffee tuile

Lemon curd filled profiteroles, Italian meringue and fresh raspberries