

MOTHERING SUNDAY ROAST

Starter

Ham Hock Terrine

Piccalilli, Compressed Apple, Dressed Leaves & Crostini

Smoked Mackerel Pâté

Cucumber Relish & Toasted Sourdough

Butternut & Miso Soup

Toasted Pumpkin Seeds & Nasturtium

Main

Roasted Topside of Cornish Beef

Ale Braised Brisket, Rich Beef Gravy & Yorkshire Pudding

Roasted Pork Loin

Sage and Onion Stuffing & Red Wine Gravy

Mushroom & Nut Wellington

Cashew Butter, Red Wine Reduction & Vegetable Gravy

All roasts are served with Rosemary & Sea Salt Roast Potatoes, Savoy Cabbage, Leek & Cauliflower Cheese, Maple Roasted Roots & Braised Red Cabbage.

Pan Fried Newlyn Hake Fillet

Crab Butter Sauce, Chargrilled Tenderstem Broccoli & Herb Dressed New Potatoes

Beetroot & Goats Cheese Risotto

Walnuts & Pea Shoots

Dessert

Chocolate & Sea Salt Tart

Cornish Clotted Cream

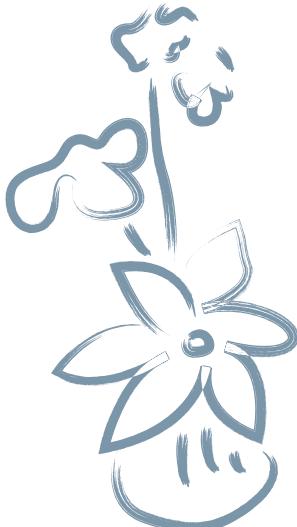
Mixed Berry Mascarpone Cheesecake

Shortbread Biscuit

Selection of Ice Creams & Sorbet

Selection of Cornish Cheese

Preserves, Grapes & Crackers



3 Courses | £49 per Adult

Child Portions | £25 per Under 12s

Your food is freshly prepared to order. If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request.

A discretionary 12.5% service charge will be added to your bill.