

MOTHERING SUNDAY—11th March

A Free Glass of Prosecco for All Mums



STARTERS

- Risotto of Wild Garlic with Hazelnuts and Pickled Egg Yolk
- Smoked Mackerel Paté with Dill Pickled Cucumber and Buttered Toast
- River Fal Mussels with Parsley, Cider and Cream
- Soup of the Day with Home Baked Bread and Butter
- Castlemead Farm Chicken and Smoked Ham Hock Terrine with Pickles and Toast

Two courses £23

Three courses £28

MAIN COURSE

- Charcoal Roasted Leg of Mendip Lamb with Pumpkin Purée and Salsa Verde
- Pulled Shoulder of Locally Reared Pork with Bramley Apple Sauce and Crackling
- Overnight Roasted Topside of Dry Aged Beef with Horseradish and Yorkshire Pudding
- Devonshire River Trout with Poached Egg from the Garden, Puy Lentils and Browned Butter Hollandaise
- Fried Semolina Gnocchi with Jerusalem Artichokes, Greenhouse Shoots, Curds and Whey

Roasts Served with Roast Potatoes and Seasonal Vegetables / Children's Portions are also Available

Add Cauliflower Cheese £3.50 or Yorkshire Pudding £0.50

DESSERTS

- Sticky Toffee Pudding with Midway Farm Clotted Cream
- Vanilla Crème Brûlée with Forced Rhubarb and All Butter Shortbread
- Steamed Marmalade Pudding with Whisky Custard and Caledonian Ice Cream
- Cornflake Pannacotta with Honey and Bananas
- Bramley Apple Crumble with Cinnamon Ice Cream and Custard
- Two Locally Sourced Cheeses with Chutney and Crackers