



Mothering Sunday Menu

Available for lunch and dinner

Starters

- Scallop and cherry tomato kebab infused on a rosemary skewer and served on sweet plum dressed leaves
- Roasted vegetable and Gevric goats cheese tart served warm on dressed leaves
- Wild boar terrine with red onion marmalade and sun blushed tomato ciabatta
- Carrot and coriander soup topped with cream and garlic oil
- Filo prawns deep fried and served with a sweet chilli dipping sauce
- Cornish crab and Tintagel cheddar tart served warm on dressed leaves

Mains

- Rosemary roasted leg of St Kew lamb with homemade mint sauce and red currant and port gravy
- Whole local plaice simply grilled and served with a caper, lemon and parsley butter
- Whole grain mustard roasted haunch of wild Cornish venison with a red onion and red wine jus
- Fillet of local hake served on tomato and basil compote and finished with truffle oil
- Cornish chicken breast stuffed with a locally smoked bacon and herb farce served with a red pimento sauce
- Courgette, tomato, and leek risotto served on a roasted Cornish field mushroom with parmesan shavings and finished with a herb on

Desserts

- White and dark chocolate brioche pudding with crème anglaise
- Banana and toffee cheese cake with a caramel sauce
- Profiteroles with chocolate sauce
- Lemon tart with Cornish clotted cream
- Strawberry crème brûlée
- Three Cornish cheeses with red onion marmalade, biscuits and apple

Two courses £12.95

Three courses £16.95