

# Mother's Day Menu

Sunday 30<sup>th</sup> March 2025



2 Courses £29.5 - 3 courses £34.5

Wild Garlic Velouté | Goats Cheese – Wild Garlic Pesto

Brixham Scallops |

Confit Lemon - Pickled Samphire – Leek (£4 supplement)

Blue Cheese Mousse |

Celery – Apple – Walnut

Ham Hock & Pork Cheek Ballotine |

Piccalilli – Toasted Potato Bread

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Roast Devonshire Sirloin of Beef |

Roast Potatoes – Treacle-Braised Ox Cheek Yorkshire Pudding – Seasonal Vegetables – Gravy

Confit Pork Belly |

Roast Potatoes – Seasonal Vegetables – Gravy – Apple Puree

Pecan & Almond Nut Roast |

Roast Potatoes – Seasonal Vegetables – White Wine Velouté

Start Point Hake |

Fennel & Potato Terrine – Cauliflower – Chive Velouté

Parmesan & Truffle Gnocchi |

Crispy Blue Cheese – Wild Mushrooms – Chive Oil

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Clotted Cream Parfait |

Strawberry – Pistachio – Brown Butter Crumb

Dark Chocolate Marquise |

Espresso-Soaked Raisin – Salted Caramel – Buttermilk Ice Cream

Sticky Toffee Pudding |

Toffee & Pecan Sauce – Clotted Cream

West Country Cheese |

Biscuits – Pickled Celery – Shallot Marmalade

*All of our meat is served pink unless requested otherwise*

*Allergy information: some of our food may contain nuts and other allergens*

*If you have any special dietary requirements, please speak to  
a member of our team who can advise you on your choice*

*A discretionary service charge of 10% will be added to your final bill*