



MOTHER'S DAY LUNCH MENU

Sunday March 10, 2024

11.45 – 4.30pm

(please note breakfast will be served from 9am until 11am)

2 courses **£36.00** | 3 courses **£45.00**

We will be taking a deposit of £20pp at the time of booking.

STARTERS

Chapter Prawn Cocktail.

gem lettuce | cheese straw | marie rose

Roasted Tomato & Red Pepper Soup. (v)

crispy quinoa | herb oil

Broccoli & Blue Cheese Tart. (v)

sweet chilli & onion jam | herb salad

Devon White Chicken.

terrine | liver parfait | pear chutney | brioche

MAINS

Lamb Shoulder.

slow braised | rosemary lamb jus | crispy shallots

Roast Beef. *Child's portion of Roast Beef also available.*

dry aged rump | Yorkshire pudding | shallot confit

Roast Pork.

Jimmy Butler rack | apple compote | crispy crackling

Market Fish.

white wine sauce | parsley puree

Truffle Mushroom Pithivier. (v)

onion puree | vegetable gravy

All served with roast potatoes & seasonal vegetables

EXTRAS: Cauliflower Cheese £6 Seasoned Fries £5 Yorkshire Pudding £1

DESSERTS

Stick Toffee Pudding. (v)

toffee sauce | Chantilly | vanilla ice cream

Orange Crème Brulee. (v)

chocolate shortbread

Fruit Crumble of the Day. (v)

served with warm custard or ice cream

Ice Cream. / Sorbet. (VE)

British & Irish Cheese. (£5 supplement)

chutney | crackers | fruit | celery

*Please advise any food allergies prior to ordering; note we are not an allergen-free kitchen
12.5% discretionary service charge will be added to your bill to be shared amongst all members of staff.*