



MOTHER'S DAY MENU

Starters

Black tiger prawns in tempura, spicy soy dressing

Fresh Cornish crab & lobster chowder, vegetables, cream, parsley

Double baked cheese soufflé, mixed leaf, radish & sun dried cherry tomato salad

Crispy duck salad, cucumber, spring onions, ginger soy vinaigrette

Local game terrine en croute, tartar sauce, chicory salad

Mains

Selection of Cornish fish, white Burgundy sauce, spinach, Sun dried tomato risotto

Traditional roast beef, Yorkshire pudding, roasted vegetables, horseradish, gravy

Chicken roulade with wild mushrooms, creamy peppercorn sauce, skinny chips

Slow cooked Chiltern venison bourguignon with bacon, mash

Fresh tagliatelle, wild mushroom sauce, vegetables, Parmesan shavings

Desserts

Passion fruit cheesecake, raspberry coulis, mango sorbet

Chocolate dèlice, espresso ice cream, crème Anglaise

Raspberry & apple crumble tart with cream & crème brûlée ice cream

Homemade treacle sponge, warm custard, vanilla ice cream

Selection of artisanal cheeses

Please advise your waiter of any dietary requirements

£47.5 pp

A discretionary 10% service charge will be added to the final bill