

Mothering Sunday

Starter

Jerusalem Artichoke Velouté

Wild Garlic Yarg Pesto & Truffled Arancini

Smoked Haddock Scotched Egg

Curried Tatare Sauce & Watercress Salad

Cornish Crab & Prawn Cocktail

Avocado & Marie Rose & Sourdough

Smoked Ham Hock & Roasted Chicken Terrine

Rhubarb Chutney & Liver Parfait & Sourdough

Main Course

Roasted Moorland Rib of Beef

Yorkshire Pudding & Glazed Featherblade & Dripping Potatoes
& Seasonal Vegetables & Red Wine Gravy

Slow Roasted Leg of Westcountry Lamb

Glazed Shoulder & Dripping Potatoes & Salsa Verde & Red
Wine Gravy

Roasted Pollock

Brown Shrimp & Seasonal Greens & Jersey Royals & Café de
Paris Butter

Salt Baked Beetroot Wellington

Sarladaise Potoato & Seasonal Vegetables & Cornish Blue
Cheese Sauce

Seasonal Vegetables Will Be Served To The Table

2 Courses - £30.00

3 Courses - £40.00

Dessert

Saffron Cake Bread & Butter Pudding
Clotted Cream Ice Cream

Rhubarb Gin Trifle
Poached Rhubarb & Stem Ginger Custard & Crème Chantilly

Dark Chocolate Tart
Salt Caramel Ice Cream

Or

Cheese Board

Supplement of £4 for 3 or £6 for 6 Cheeses
Homemade Chutney & Quince Jelly & Celery & Grapes & Artisan
Biscuits

Whalesborough Farm (Cheesemaker - Sue Proudfoot)
Cornish Crumbly - Lively & Acidic & Lancashire Style
Nanny Muffet - Sweet & Continental Style

Kennall Vale (Cheesemaker - Julie)
Cheeses are made from milk from their own Ayrshire herd farm
near Ponsanooth.

St Gluvias - Hard & Buttery & Full Flavour & Unpasteurised

White Lake Cheese Ltd, Pylle, Shepton Mallet, Somerset
Driftwood Goats Cheese - Citrus & Tangy & Ash Rind

Cornish Gouda Co. (Cheesemaker - Giel Searing)
Made near Lanreath using milk from their own herd. All
cheeses are pasteurised and made with traditional rennet.

Extra Mature Gouda - 18 Months & Hard & Dry & Nutty

Curds and Croust (Cheesemaker - Martin Gaylard)
Using pasteurised milk from within 30 miles of the dairy in
Redruth

Russet Squire - Cornish Cider & Sweet & Pungent & Vegetarian

Boy Laity - Buttery & Rustic & Creamy

Cornish Cheese Co (Cheesemaker - Philip Stansfield)
Cornish Nanny - Blued & Goats' Milk & Chalky & Bold

2 Courses - £30.00

3 Courses - £40.00