

Mother's Day Lunch

Starters

French Onion Soup
Welsh Rarebit

Smoked Prawn & Crab Cocktail
Fennel Ceviche & Toasted Sourdough

Scotched Hens Egg
Soused Vegetables & English Mustard & Mayonnaise

Looe Bay Red Mullet
Moules Mariniere & Saffron New Potato

Mains

Slow Roasted Moorland Cross Striploin
Yorkshire Pudding & Duck Fat Roast Potatoes & Apricot & Walnut Stuffing &
Red Wine Gravy

Roasted Spring Lamb Shoulder
Yorkshire Pudding & Duck Fat Roast Potatoes & Apricot & Walnut Stuffing &
Salsa Verde

Herb Glazed Cod
Clams & Cornish Fish Soup & Jersey Royal Potatoes & Roasted Fennel & Dill

Nut Roast Wellington
Roasted New Potatoes & Seasonal Vegetables & Cornish Yarg Sauce

2 Courses - £26.00

3 Courses - £32.00

Talland Bay Pre-Dessert

Desserts

Caramelised Apple and Plum Crumble
Crème Anglaise & Vanilla Ice Cream

Dark Chocolate Torte
Vanilla Mascarpone & Cherry Sorbet

Local Honey Crème Bruleé
Honeycomb & Marinated Apricot & Thyme Ice Cream

or

Cheese Board

Supplement of £4.00 for 3 or £6.00 for 6 Cheeses

Homemade Chutney & Quince Jelly & Celery & Grapes & Toasts & Artisan Biscuits

Whalesborough Farm (Cheesemaker – Sue Proudfoot)

Cornish Crumbly - Lively Acidic Lancashire Style

Nanny Muffet - Sweet Continental Style Washed Goats Curd Cheese With A Supple Texture And Nutty Creamy Flavour

Kennall Vale (Cheesemaker – Julie)

Cheeses are made from milk from their own Ayrshire herd farm near Ponsanooth.

All cheeses are made with vegetarian rennet

St Gluvias – Hard cheese, slightly buttery in texture with a full long-lasting flavour. Unpasteurised

White Lake Cheese LTD, Pylle, Shepton Mallet, Somerset

Driftwood Goats Cheese – A Beautiful Citrus Tangy Goats Cheese with an 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 – Aged for 18 months. Hard, dry and nutty

Curds and Croust (Cheesemaker – Martin Gaylard)

Using pasteurised milk from within 30 miles of the dairy in Redruth

Russet Squire – Washed in Cornish Cider giving a sweet pungent cheese. Vegetarian.

Boy Laity – Buttery richness that matures to a pungent, runny cheese with a rustic rind.

Cornish Cheese Co (Cheesemaker – Philip Stansfield)

Cornish Nanny – Made to the same recipe as Cornish Blue but using Cornish Goats' milk. Chalky with a bigger blue flavour

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