

MAKE HER DAY



sparkle

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

MOTHER'S DAY MENU

STARTERS

Roasted Asparagus & Zucchini Soup **£7.25**

Crème fraiche, toasted almonds
(VE/GF on Request) V, G, N, CE

Tomato & Avocado Bruschetta **£10.50**

Roasted peppers, toasted brioche,
ricotta cheese, micro garden herbs
V, (GF on Request) G, D, E

Chicken Liver Parfait **£9.95**

Poached rhubarb, pickled shallots,
sourdough crostini
(GF on Request) G, D, E, SD

Prawn Cocktail **£10.95**

Marie Rose sauce, avocado, lettuce, cucumber ribbons,
cherry tomatoes, smoked paprika
(GF) C, F, E, CE, MU

Grilled Asparagus, Prosciutto, Crispy Poach Egg Garden Herb Hollandaise, Rye Bread **£11.95**

(V on Request/GF) E, D

Lamb Kofta & Roasted Chorizo Scotch Egg **£10.95**

Harissa & Mint Yoghurt Sauce
(GF on Request) G, E, D, SD

MAINS

Westcountry Striploin of Beef **£21.95**

Yorkshire pudding, red wine gravy, roast potatoes,
Cheddar cauliflower cheese, season's best vegetables
(GF on Request) G, D, E, SD, MU, CE

Roasted Leg of Devon Lamb **£19.95**

Yorkshire pudding, roast potatoes, season's best
vegetables, cauliflower cheese, rich pan gravy
(GF on Request) G, D, E, SD, MU, CE

Lemon & Thyme Devonshire Chicken Breast **£17.95**

Thyme & lemon, sage & onion stuffing, rich pan gravy,
roast potatoes, Cheddar cauliflower cheese,
season's best vegetables
(GF on Request) G, D, E, SD, MU, CE

Goat's Cheese, Butternut Squash & Caramelised Onion Tart **£16.95**

Red wine gravy, roast potatoes, Cheddar cauliflower
cheese, season's best vegetables
(V) G, D, E, CE, SD, MU

Burrata Mozzarella Salad **£16.50**

Heirloom tomato, green basil & rocket pesto,
watermelon, balsamic glaze, lettuce, toasted seeds
(V) GF, D, SD

Fish & Chips **£14.95 / £18.95**

Chefs secret recipe battered fish,
fat cut chips, peas & tartare sauce
(GF) SD, D, F

Charred Lamb Chops **£23.95**

Asparagus, pommes purée, spring onion,
labneh, dukkah
(GF) N, SE, D

Green Pesto & Courgette Rigatoni **£14.95**

Garlic, chili, parmesan & spinach balls
(V) G, D, E

Moorland Chicken Burger **£15.95**

Crispy pancetta, kimchi, lollo rosso,
crispy onion, beef tomato, garlic & parmesan aioli,
skin-on-fries, house slaw
(GF on Request) F, D

Cornish Sole **£22.95**

New potatoes, grapefruit, purple sprouting
broccoli, saffron velouté, leek oil
(GF) F, D, SD

DESSERTS

Raspberries Parfait **£8.50**

Raspberries & tarragon jelly, blackcurrant sorbet
(GF) D, E

Sticky Toffee Pudding **£7.45**

Salted caramel sauce & vanilla ice cream
(V) G, E, D

White Chocolate Panna Cotta **£8.50**

Aperol spritz jelly, pistachio crumb
G, N, SD

Tarte au Citron **£8.50**

Clotted cream, lemon curd, hazelnut praline
(V) G, D, E, N

Cheese Board **£11.95**

Selection of west country cheeses, thomas fudge
crackers, grapes, celery, chutney
G, D, N, S, CE, MU, SE, SD

Ice Creams & Sorbets **£6.75**

Three scoops served with a berry coulis
ASK FOR ALLERGENS & CALORIES

Ice cream: vanilla clotted cream, honeycomb,
strawberry, banana & toffee, chocolate V, GF

Sorbets: Mango, raspberry, blackcurrant V, VE, GF

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds