
MOTHER'S DAY LUNCH & DINNER



Sunday 31st March 2019 / 12.30 - 2.15 / 6.00 - 8.30

French onion soup GF* DF V
with home baked bread
£5.50

Smoked mackerel pâté GF*
with pickled cucumber & toasted sourdough
£6.75

Lobster crab cakes GF*
with lemon mayonnaise
£7.00

Buffalo mozzarella & heritage tomato salad GF V
£6.95

Rabbit, pork & pistachio terrine GF* DF
with hedgerow jelly & toast
£7.00

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Braised blade of Dartmoor beef bourguignon GF
confit shallots, buttered mash & crispy pancetta
£16.00

Pan fried fillet of bream GF DF*
wakame seaweed, olive crushed new potatoes, asparagus & salsa verde
£17.00

Slow roasted lamb shoulder GF*
mint sauce, roast potatoes, Yorkshire pudding & side vegetables
£12.00

Roasted loin of pork stuffed with chestnuts & black pudding GF
dauphinoise potatoes, roasted vegetables & cider gravy
£15.00

Nut wellington stuffed with wild garlic Yarg V
vegetarian gravy, roasted root vegetables & new potatoes
£13.00

Dawlish forest fungi mushroom, lemon & cracked black pepper risotto GF DF V
vegetarian parmesan & basil dressed rocket
£13.00

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Rhubarb & custard crumble GF* DF*
£6.95

Dark chocolate & caramel tart
salted caramel ice cream
£7.00

Sticky toffee pudding
caramel sauce & Cornish clotted cream
£6.95

Raspberry & almond Eton mess GF
£6.50

Westcountry cheese slate GF*
selection of locally sourced cheeses
£7.95

Please discuss any dietary requirements with staff prior to your meal