

## *Mothering Sunday*

### **Starters**

Soup of the day with granary bread  
 Smoked salmon with crème fraiche, capers and blinis  
 Cured meat board with pickles and lemon  
 Caramelised onion and goats cheese tart  
 Smooth chicken liver parfait with chutney and brioche  
 Chef's chopped salad with or without ham

### **Main Courses**

Roast rib of English beef served with Yorkshire pudding, roast potatoes and 'Nearly Naked' veg  
 Roast loin of Devon pork served with crackling, apple sauce, roast potatoes and 'Nearly Naked' veg  
 Honey roast gammon with an apricot and mustard sauce, roast potatoes and mixed seasonal veg  
 Warm free range chicken and bacon salad with sautéed potatoes  
 Pan seared salmon fillet with crushed new potatoes, spinach and sauce vierge  
 8oz steak burger with Gruyere cheese and bacon served in a bun with fries  
 Risotto of spring green vegetables with Parmesan crisps and green salad  
 Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries  
 Seafood (cod, salmon, prawns) in a rich creamy sauce served on tagliatelle  
 Westcountry lamb shanks with mustard, roasted 'Nearly Naked' carrots and creamy mash  
 Cod loin with chorizo sausage, confit potatoes, spinach, pine nuts and peppers

### **Lighter Bites for under 10 year olds**

Roast rib of English beef served with Yorkshire pudding, roast potatoes and seasonal veg  
 Roast loin of Devon pork served with crackling, apple sauce, roast potatoes and seasonal veg  
 Honey roast gammon served with roast potatoes and mixed seasonal veg with lots of gravy  
 Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries  
 4oz steak burger topped with Gruyere cheese and bacon and served with fries

### **Desserts**

Sticky toffee pudding with sticky toffee sauce and clotted cream.  
 Brandy snap basket with ice cream and fresh fruit salad.  
 Warm squidgy chocolate brownies with vanilla ice cream.  
 Orange and lemon cheesecake.  
 Apple and berry crumble with custard.  
 Vanilla pannacotta with a rhubarb compote.  
 The most sublime Langage Devon ice-cream – choose from a variety of flavours on the day.

**3 Courses £24.50**

**Under 10's any Light Bites and ice cream £10.00**