

Mothering Sunday Lunch

STARTERS

CREEDY CARVER CHICKEN LIVER PARFAIT *blood orange, celeriac remoulade*

CORNISH CRAB SALAD *mango pickle, coconut, harissa, mint*

BEETROOT AND GIN CURED SALMON *baby beets, smoked tarama, cucumber, avocado*

ROAST JERUSALEM ARTICHOKE VELOUTÉ *toasted hazelnut, crispy sage, beurre noisette v*

MAIN COURSES

ROAST RUMP OF WEST COUNTRY LAMB *goose fat potatoes, heritage roots, purple spouting, mint jus*

HERB-FED CHICKEN BREAST *hasselback potatoes, shitake mushrooms, leek, tarragon velouté*

ROASTED LOIN OF COD *Vichyssoise, wilted spinach, tomato and chilli jam, River Exe mussels*

CAULIFLOWER AND VANILLA RISOTTO *gorgonzola, sage, hazelnut butter v*

DESSERTS

LOCAL CHEESE PLATE *apple and brandy chutney, red apple. Devon Blue, Driftwood, Sharpam*
(£13 as an additional course)

STICKY TOFFEE PUDDING *butterscotch sauce, vanilla bean ice cream*

TIRAMISU MY WAY *coffee gelato*

PEDRO XIMÉNEZ SHERRY TRIFLE *vanilla chantilly, blackcurrant sorbet*

Lunch is £50 for three courses

There is a discretionary 12.5% service charge added to your bill

