

Mother's Day Menu

Sunday 15th March 2026



2 Courses £30.5 - 3 courses £35.5

Brixham Crab

Watermelon – Samphire – Avocado (£4 supplement)

Wild Garlic Velouté

Truffle & Cheddar Scone – Whipped Butter

Braised Pig Cheek

Salt-Baked Celeriac – Apple – Puffed Potato

'Ploughman's Tart'

Cheddar Mousse – Chutney - Celery – Pickled Shallot

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Roast Devonshire Sirloin of Beef

*Roast Potatoes – Black Treacle-Braised Ox Cheek Yorkshire Pudding – Parsnip Puree -
Seasonal Vegetables – Gravy*

Confit Belly Pork

Apple Sauce – Crispy Black Pudding - Seasonal Vegetables – Gravy

Walnut & Pecan Nut Roast

Roast Potatoes – Yorkshire Pudding – Seasonal Vegetables – White Wine Velouté

Skrei Cod

Mussels – Spinach – Lime – Curry Velouté

Butternut Squash Mille Feuille

Crispy Goats Cheese – Caramelised Onion – White Wine Sauce

Sides / Extras for Roasts

*Skin On Fries 5 // Mixed Vegetables – Brown Butter 5 // Extra Roast Potatoes 4 //
Extra Cauliflower Cheese 5*

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Whipped Milk Chocolate Mousse

Salted Caramel Doughnut – Coffee Ice Cream

Lemon Thyme Meringue

Lemon Curd – Elderflower Jelly – Gin Sorbet

Sticky Toffee Pudding

Toffee & Pecan Sauce – Clotted Cream

West Country Cheese | *Biscuits – Pickled Celery – Devon Chutney*

All of our meat is served pink unless requested otherwise

Please inform us of any allergies or dietary requirements prior to ordering

A discretionary service charge of 10% will be added to your final bill