



# MOTHER'S DAY LUNCH

## SUNDAY 30TH MARCH

# MENU

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## STARTERS

### Carrot, Coriander and Coconut Soup

Freshly baked bread roll

£7.50

### Smoked Salmon Pâté

Horseradish crème fraîche, watercress and toasted rye bread

£12.50

### Goats Cheese Panna Cotta

Beetroot gel, roasted beetroot, sourdough crisps, pickled beetroot

£10.50

### Ham Hock and Pea Terrine

Apple and radish salad, crackling, honey roasted apple purée

£11.50

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## MAIN COURSES

### Westcountry Roasted Beef Rump

Roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus

£21.50

### Oven Baked Catch of the Day

Wild garlic buttered jersey royals, seasonal vegetables, with a warm tartare beurre Blanc

£23.50

### Pan Roasted Chicken Supreme

Roast potatoes, seasonal vegetables, wild garlic and mustard cream sauce

£19.50

### Cary Arms Classic Shepherd's Pie

Topped with creamy mash potato, seasonal vegetables, minted lamb jus

£19.00

### Mushroom and Cranberry Nut

#### Roast

Roasted new potatoes, seasonal vegetables, cranberry jus

£19.50

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## DESSERTS

### Apple, Rhubarb and Blood Orange

£8.95

#### Crumble

Raspberry ripple ice cream

### Baked Lemon Curd Syrup Sponge

Vanilla ice cream

£8.95

### Baked Nutella Cheesecake

Kahlua syrup, berry compote, vanilla ice cream

£8.95

### White Chocolate Posset

Pistachio crumb, apricot compote

£8.95

### Selection of three Types of

£12.50

#### Westcountry Cheeses

Celery, chutney, crackers

**If you are eating on our terraces, please order your food and drinks at the bar with your table number.**

**Please note we do not hold tabs for outside tables.**

Food Allergies & Intolerances: Before you order your food and drinks please speak to our staff if you want to know about the ingredients in our dishes. Please note our kitchen is not an allergy free kitchen and all of our dishes may contain any of the allergens

VG = Vegan VG\* = vegan on request GF = Gluten free GF\* = Gluten free on request