

Mother's Day

IN THE BAY
SUNDAY 10TH MARCH

STARTERS

ROASTED BRIXHAM SCALLOPS IN THE SHELL, GARLIC AND TARRAGON BUTTER, BREADCRUMBS

CRAB ON SOURDOUGH TOAST; FLAKED WHITE BRIXHAM CRAB MEAT, BROWN CRAB, LEMON MAYONNAISE AND CUCUMBER (GFO)

POTATO AND WATERCRESS SOUP, PUFF PASTRY AND OLD WINCHESTER CROUTES, TRUFFLE OIL AND SOURDOUGH TOAST

PRESSED HAM HOCK TERRINE, MUSTARD MAYONNAISE AND TOASTED SOURDOUGH (GFO)

SORBET

MAINS

ROAST RUMP OF BEEF, SERVED PINK

PAN FRIED CHICKEN

ROAST LAMB

ALL SERVED WITH THYME AND GARLIC ROAST POTATOES, CAULIFLOWER CHEESE, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, CURLY KALE, ANISE CARROTS

PAN FRIED HAKE, WATERCRESS SAUCE AND WARM POTATO AND WATERCRESS SALAD WITH CAPERS AND CIDER VINEGAR (GFO)

SPICED POTATOES, COCONUT YOGHURT, TENDERSTEM BROCCOLI AND GREEN SAUCE (VE)

DESSERTS

SOMERSET STOUT TIRAMISU, VANILLA ICE CREAM

YORKSHIRE TEA CRÈME BRULEE, RICH TEA BISCUITS
TREACLE TART, CARAMELISED BISCUIT VANILLA ICE CREAM

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM