



BUSTOPHER JONES

MOTHERING SUNDAY 2019

STARTERS

Gin & orange cured salmon with beetroot relish & horseradish cream
Cornish pheasant bresaola with celeriac remoulade & crispy capers
Heritage beetroot, goats' cheese & candied walnuts with balsamic dressed leaves

MAINS

FROM THE BUTCHERS BLOCK

Slow cooked Cornish rump of beef
or
Slow roasted pork belly

FROM THE ALLOTMENT

Wild mushroom suet pudding
or
Butternut squash & caramelised onion nut roast

All served with:

Thyme roasted potatoes
Yorkshire pudding
Garlic & rosemary roasted roots
Braised red cabbage
Cauliflower, leek & cheese gratin
Seasonal Cornish greens

FROM THE SEA

Pan fried hake fillet with herb crushed new potatoes & pesto cream sauce
served with seasonal Cornish greens

DESSERTS

Sticky toffee pudding with butterscotch sauce & clotted cream
Triple chocolate & hazelnut layered brownie with port poached cranberries
Poached rhubarb, lemon curd, meringue & caramelised white chocolate

3 scoops of our homemade ice creams and sorbets

£28.50 per head

Children can enjoy half portions of all dishes

*All our food is freshly prepared and cooked to order, if you have any allergens please
inform/ask a member of waiting staff who will advise of all ingredients used*

