



Mothering Sunday

Sunday 14th March 2010

Starters

- 'Nearly Naked' vegetable soup with granary bread.
- Duck rilette with toasted brioche.
- Dartmouth Smokehouse oak smoked salmon with prawns, dill crème fraiche.
Or as a main course with new potatoes.
- Grilled Capricorn goats cheese with raspberry dressing and toasted pine nuts with bacon.
Or as a main course with new potatoes.
- Grilled black pudding, dry cured bacon and poached egg salad.

Main Courses

- Roast rib of English beef served with Yorkshire pudding, roast potatoes and seasonal vegetables.
- Roast loin of Devon pork served with crackling, apple sauce, roast potatoes and seasonal vegetables.
- Honey roast gammon with an apricot and mustard sauce, roast potatoes and mixed seasonal vegetables.

Have a look at the blackboard for our 'fish of the day' £market price.

- Lamb & 'Nearly Naked' vegetable and potato hot pot.
- Local Cornish scallops salad served with sautéed potatoes and topped with crispy bacon.
- Local (Moostone, Wembury) sausages with creamy mash and button mushrooms with loadsa gravy.
- Roasted salmon with salsa verde, new potatoes and warm green bean salad.
- Braised faggots and creamed potato with onion gravy.
- Baked cod with a Mediterranean crust served on wilted spinach and creamy mashed potato..
- Stir fried noodles, choose chicken, prawn or duck breast or mixed chilli and coriander.
- 8oz steak burger topped with Gruyere cheese and bacon, served with fries.
- Homity pie (open potato, onion, leek and cheese) served with a rocket salad.
- Seafood (cod, prawn, salmon and prawn) cassoulet served on tagliatelle pasta.
- Local haddock fillet, deep fried in Tamar real ale batter served with minted mushy peas and fries.
- Turtley's Ploughman's with gala pie, a selection of local Devon cheeses, chutney and crusty bread.

Lighter Bites for under 10 year olds

- Roast rib of English beef served with Yorkshire pudding, roast potatoes and seasonal vegetables.
- Roast loin of Devon pork served with crackling, apple sauce, roast potatoes and seasonal vegetables.
- Honey roast gammon with an apricot and mustard sauce, roast potatoes and mixed seasonal vegetables.
- 4oz steak burger topped with Gruyere cheese and bacon and served with fries.
- Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries.

Desserts

- Individual warm chocolate fondants with vanilla ice cream.
- Marbled chocolate cheesecake.
- Bread and butter pudding with apricot coulis and custard.
- Rhubarb fool and shortbread biscuit.
- Treacle tart and custard.
- Crème Brûlée with an apple compote.

2 Courses £17.50 or 3 Courses £22.50
Under 10's Lighter Bites and ice cream £10.00