



MILL END

Mothering Sunday Lunch

Starter

Ham Hock Colcannon

With breaded William's Farm egg,
celeriac remoulade, walnut & date ketchup

Cornish Monkfish

With tatar sauce, lemon & watercress salad

Mill End Crab & Prawn Cocktail

With homemade bread

Jerusalem Artichoke Veloute (V)

With cheese fondue, rapeseed oil & chives

2 Courses £34 - 3 Courses £39





Main

Westcountry Beef

Rare Westcountry beef with Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish cream & gravy

Creedy Carver Chicken

Roast Creedy Carver chicken with roast potatoes, seasonal vegetables, sage & onion stuffing, bread sauce & gravy

Westcountry Pork

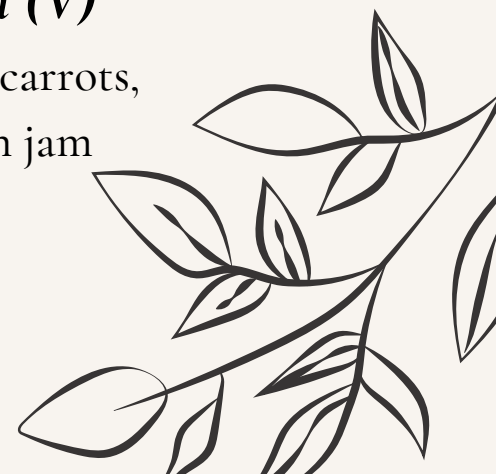
Roast pork belly with herbs & garlic, roast potatoes, seasonal vegetables, apple cider sauce & gravy

Salmon En Crouté

Served with buttered new potatoes, purple sprouting broccoli, herb hollandaise sauce

Baked Winter Vegetable Gratin (V)

Whippetree Farm kale, glazed heritage carrots, Sharpham's rustic cheese & red onion jam





Dessert

Sticky Jail Ale & Walnut Pudding

Served with butterscotch sauce and clotted cream

Yorkshire Rhubarb

Rhubarb and custard tart served
with blood orange & tonka bean chantilly

Warm Chocolate Fondant

Served with pistachio ice cream

Selection of Westcountry Ice Cream or Sorbet

Westcountry Cheese Board

Our selection of Westcountry cheeses are accompanied by a generous
garnish, rhubarb jelly, chutney, celery, apple, grapes and fudges
wafers

2 Courses £34 - 3 Courses £39

