

GROUSE & ALE

MOTHER'S DAY MENU

All Mums and Grandmums receive a much-deserved glass of pink Prosecco on arrival!

STARTERS

- RUSTIC BREAD BASKET** v with dipping oil 3.50
- WHOLE BAKED CAMEMBERT** v infused with garlic & rosemary, baked and served with a warm crusty baguette, olives and crudites 11.50
- HOME MADE SOUP** v warm crusty bread, salted butter 5.00
- CRAYFISH & PRAWN SALAD**,
bisque dressing, parsley creme, cheese straw 7.00
- CRISPY WHITEBAIT**, tartare sauce & lemon 5.50
- SMOKED SALMON TARTLET**
with char-grilled asparagus and a cucumber & herb salad 7.25
- DUCK LIVER & PORT PARFAIT**, onion marmalade, toast 7.00
- GOATS' CHEESE & RED ONION TARTE TATIN** v 6.75
- BREADCRUMBED BRIE** v
deep fried, leaves, sweet cranberry compote 6.00

ROASTS

- 28-DAY AGED BEEF**, Yorkshire pudding, creamed horseradish 13.50
- RUMP OF LAMB**, with mint sauce 16.00
- ROASTED HERB COATED HALF CHICKEN**, stuffing 13.50
- SLOW ROAST LOIN OF PORK**, on the bone with apple sauce and crackling 13.50
- CHILDREN'S ROAST** 7.00

Roasts served with goose fat roasted potatoes, roasted parsnips, carrot and swede mash, greens & real gravy

MAINS

- SESAME CRUSTED SALMON**
with crushed potatoes, seasonal greens and sauce vierge 14.00
- CHARGRILLED TUNA STEAK**
on a quinoa, avocado & mango salad with a chilli & lime dressing 16.00
- MUSHROOM, CRANBERRY & BRIE WELLINGTON** v on a bed
of creamed leeks, with sautéed potatoes & carrots 13.00
- SPICED LENTIL & ROOT VEGETABLE HOTPOT** v
topped with sliced potatoes, seasonal greens 12.50
- CHARGRILLED FARMHOUSE SAUSAGE**
creamy mash, rich sticky onion gravy 12.00
- GUINNESS BRAISED SHIN OF BEEF PIE**
full shortcrust pastry pie with mash, steamed vegetables and gravy 11.50
- PAN-FRIED BREAST OF DUCK**
served with saute potatoes, red cabbage and an
orange & peppercorn jus 16.50

CHILDREN'S MENU

Includes two of scoops of ice cream for dessert!

- MINI ROAST** 7.00
- PROPER CHICKEN GOUJONS** and skinny chips 6.50
- HOME-MADE FISH FINGERS** and skinny chips 6.50
- PENNE PASTA WITH TOMATO SAUCE** v
topped with cheese 5.50
- FARMHOUSE SAUSAGES**
with mash and onion gravy 6.50

DESSERTS

- STICKY TOFFEE PUDDING**
caramel sauce and vanilla pod ice cream 6.00
- WARM DOUBLE CHOCOLATE FUDGE CAKE**
with pouring cream 6.00
- CHEF'S CREME BRULEE**, home-made shortbread biscuit 6.00
- TARTE AU CITRON**, with raspberry sorbet 6.00
- RASPBERRY PANNA COTTA** with orange scented honeycomb 6.00
- FRESH FRUIT & BERRY SALAD** with salted caramel ice cream 6.00
- MIXED FRUIT CRUMBLE**, pot of custard 6.00
- TRIO OF ICE CREAMS AND SORBETS** 6.00
Beechdean Farmhouse dairy ice cream - vanilla pod,
double chocolate truffle, strawberry & clotted cream,
salted caramel
- Sorbets - raspberry, lemon, apricot & mango, passionfruit (gf)
- ARTISAN BRITISH CHEESE PLATE** 7.50
Taw Valley mature creamy Cheddar, Tuxford & Tebbutt Blue Stilton,
Trevarrian Cornish Brie served with biscuits, Bara Brith,
grapes and celery

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients
For groups of 6 or more, a discretionary service charge of 10% is added