

Mother's Day MENU

SERVED 12PM-8PM

FOR THE TABLE

LOCAL BREAD 5.5.
With whipped Devon butter. (G) (M)

TARAMASALATA 6.5
Lebanese flatbread with chive oil. (G) (F) (M)

HOUSE MIXED OLIVES 5.5
Mixed olives with cornichons, sun-dried tomatoes and balsamic onions.

STARTERS

BLACK PUDDING SCOTCH EGG 11.5.
Served with bacon jam. (G) (E) (SU)

ST AUSTELL BAY MUSSELS 11.
With a pancetta and roast garlic white wine cream. (G) (MO) (M)

KOREAN FRIED CHICKEN 11.
With kimchi, spring onions and coriander. (G) (CR) (SE) (S)

ROSTED ONION ARNCINI 9.
With black garlic mayo and a micro salad. (V) (GFa)

MAIN COURSE

THE YACHT BURGER 21.
8oz beef burger, Devon Blue cheese and caramelised onion, cheddar coleslaw and house triple cooked chips. (G) (M) (E) (SE)

MUSHROOM BURGER 18.
Spiced portobello mushroom with Devon Blue cheese, coleslaw and house triple cooked chips. (G)

CAULIFLOWER & POTATO MASSAMAN CURRY 19.
Served with fragrant jasmine rice, peanuts and spring onions. (VE) (GFa) (PE)

THE YACHT FISH PIE 21.
Locally caught market fish and prawns, served with sautéed greens. (M) (CR)

LITTLE ONES

CHICKEN CHUNKS WITH FRIES & BEANS (G) 8.

FISH FINGERS WITH FRIES & PEAS (G) 8.

SAUSAGE & MASH WITH PEAS & GRAVY 8.

TOMATO & CHEESE PASTA (G) 8.

SPECIAL OCCASIONS

CELEBRATE WITH US

From birthdays, baby showers, anniversaries & family gatherings, we provide the perfect setting to make your occasion truly special!

Enquire today, speak to one of our team

AFTERNOON TEA

THE ULTIMATE INDULGENCE

Treat yourself to an unforgettable Afternoon Tea, a freshly baked tastebud temptation. **Book your Afternoon Tea with us today, speak to a member of our team**

SUNDAY ROAST

All roasts are served with yorkshire pud, roast potatoes, stuffing, cauliflower cheese, fresh seasonal vegetables & bottomless gravy. (G)

TRIO ROAST 24.
Choose from your favourite three meats. (Except lamb)

RUMP OF BEEF 21.

ROASTED TURKEY BREAST 19.

ROASTED LEG OF LAMB 22.

PORK LOIN 20.

NUT ROAST 18.

ADD A LITTLE EXTRA

ROAST POTATOES 5.

YORKSHIRE PUDDING (G) 2.5.

PIGS IN BLANKETS 5.

STUFFING (G) 5.

CAULIFLOWER CHEESE 5.

FRESH SEASONAL VEGETABLES 4.5.

LITTLE ONES ROAST

Choice of meat or nut roast. Plated with potatoes, seasonal veg, yorkshire pud & bottomless gravy. (G)

RUMP OF BEEF 12.

ROASTED TURKEY BREAST 12.

PORK LOIN 12.

NUT ROAST 12.

DESSERTS

SALTED CARAMEL TART 9.

With caramelised banana and banana fudge ice cream

STICKY TOFFEE PUDDING 9.5.

With malted toffee sauce and honeycomb ice cream

RASPBERRY PISTACHIO ROSE 10.

Raspberry and pistachio rose, raspberry compote and cherry sorbet.

CHOCOLATE AND ORANGE CRÈME BRÛLÉE 9.5.

With orange shortbread and orange sorbet

FOUR CHEESE BOARD 13.

A carefully curated selection of four British and continental cheeses, offering a balance of creamy, crumbly and blue. Served with artisan crackers, seasonal fruit, chutney and grapes. Perfect for sharing or pairing with a glass of wine.

Allergen information:

(G) Gluten | (V) Vegetarian | (VG) Vegan | (GFa) Gluten Free Available

Disclaimer:

Menu items are subject to availability & may sell out.
We will offer alternatives where possible.
Descriptions may not list all ingredients.
Please speak to a member of staff if you have allergies.
We cannot guarantee dishes are nut-free.
Fish may contain bones.
All weights are approximate before cooking