

MOUNT HAVEN

Sunday Lunch April 21st

BAR SNACKS

(served in our Terrace Bar from 11.30am till 9pm)

Scotch egg, whiskey mayonnaise	4.5
Smoked mackerel doughnuts, crème fraiche & smoked herring roe	6.5
Salt & pepper squid, radish, chilli, coriander, lemongrass and kaffir lime	7.5

STARTER

- Duck liver parfait, brioche, pickled vegetables, damson jelly
- Salt baked carrots, fermented ramson, hazelnuts, nasturtium oil (vg)
- Slow roasted beets, smoked goats cheese custard, Chia seeds, crab apple (v)
- Mussels with white wine & smoked buttermilk

MAINS

- Breaded plaice, warm tartare sauce, potatoes, sprouting broccoli
- Roast topside of beef, homemade horseradish sauce & Yorkshire pudding
- Pear tree farm, roast shoulder of pork, stuffing roll, apple sauce
- Nut roast wellington, bread sauce & vegetable gravy (V)

All of our roast dishes are served with a selection of vegetables, roast potatoes, individual gravy's & all the trimmings

DESSERTS

- Chocolate mousse, praline, raspberry, meringue
- Citrus baked cheese, curd, blood orange jelly, caramelised milk powder, meringues.
- Home made Ice creams and Sorbets
- Mount Haven Cheese board*

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2 Course 19.5

3 Course 24

*supplement charge applies 3.

All prices include VAT. Service charge is not included.

Please let our staff know if you have any special dietary