



## Mothering Sunday Lunch Menu 15<sup>th</sup> March 2026

Homemade bread & salted butter

### Starters

Farmhouse terrine & piccalilli

Fresh seasonal soup, toasted croute

Smoked Scottish salmon, chive crème fraîche, capers & lemon

Cauliflower fritter & Sriracha sauce

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### Main Courses

Roasted sirloin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding & red wine sauce

Roasted honey glazed gammon, roast potatoes, seasonal vegetables, cauliflower cheese & gravy

Market fish, tenderstem broccoli & Hollandaise sauce

Beetroot falafel, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

### Sides £5

Roast potatoes | Cauliflower cheese | Honey glazed parsnips | Seasonal vegetables

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### Cheese course £12

Selection of English cheese, crackers, chutneys & ruby port

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### Desserts

Sticky toffee pudding, caramel sauce & vanilla ice cream

Chocolate fondant, vanilla ice cream

Pavlova, Chantilly cream, passionfruit sorbet & freeze dried raspberries

Vanilla crème brûlée & raspberry sorbet

Homemade ice cream & sorbets

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### Coffee, Tea & Pastry kitchen sweet treats £5

Edgecumbe's coffee, tea or tisane

### Three courses £40 | Two courses £36

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