

MOTHER'S DAY

2 Courses £24.99 | 3 Courses £32.99

STARTERS

Spring Vegetable Soup

homemade, served with rustic roll & Trewithen dairy Cornish butter [VEO | GFO]

Breaded Whitebait

served with homemade chunky tartare sauce & lemon wedge

Grilled Goats Cheese

hot honey, crispy pancetta & toasted bread [VO | GFO]

Sweet Chilli Chicken

strips of crispy coated sweet chilli flavoured chicken with a lemon & herb dip

MAINS

Traditional Roast Dinner

a choice of slow roasted Topside of beef, pork loin with crispy crackling, turkey, lamb leg or Mushroom & Chestnut roast [VEO | GFO]*

all the above served with roast potatoes, Yorkshire pudding, cauliflower & broccoli cheese, parsnips and a sharing dish of seasonal vegetables

Cod Florentine

oven baked cod loin, with a spinach & parsley cream sauce, new potatoes & buttered greens [GFO]

Tuscan Chicken

chicken breast, sundried tomato & parmesan sauce, baby roasted garlic potatoes & stem broccoli [GFO]

Steak & Stilton Pie

homemade shortcrust pastry, served with a choice of chunky chips, roast potatoes or mash potatoes & garden or mushy peas

Vegetable Thai Green Curry

homemade medium spiced Thai green style vegetable curry, served with rice, salad garnish & naan bread [VEO | GFO]

DESSERTS

Sicilian Lemon Tart

Trewithen dairy Cornish clotted cream & berries

Almond, Chocolate & Pistachio Torte [VEO | GFO]

Treacle Sponge

served hot, with Custard

Fresh Fruit & Sorbet [VEO | GFO]

Cheeseboard Trio

*Cheddar, Stilton & Fruit Wensleydale, crackers, chutney & grapes***

Homemade Eton Mess Cheesecake

CHILDREN'S MENU

2 Courses £10.95

Traditional Roast Dinner

a choice of slow roasted Topside of beef, pork loin with crispy crackling, turkey, lamb leg or Mushroom & Chestnut roast [VEO | GFO]*

all the above served with roast potato, Yorkshire pudding, cauliflower & broccoli cheese, parsnip and vegetables

Sausage & Mash

two pork or veggie sausages, served with mashed potatoes, peas & gravy [VE | GFO]

Battered Chicken Chunks

skinny fries & baked beans

Fish Goujons

skinny fries & garden peas

Desserts

Mini Ice-Cream Sundae

chocolate & vanilla ice-cream, chocolate sauce, whipped cream & wafer [GFO]

Fresh Fruit & Ice-Cream

pieces of fresh fruit served with vanilla ice-cream or sorbet [GF]

Chocolate Brownie

mini triple chocolate brownie, warm, with vanilla ice-cream

If you have any dietary requirements or allergies, please speak with a member of staff who will be able to provide you with all allergen information. All of our dishes may contain traces of nuts, and our fish dishes may contain bones.

Some of our food may be fried using genetically modified oils.

Unfortunately due to the size of our kitchen space we are unable to have any dedicated allergen free zones, however our staff will try their utmost to reduce any risk of cross contamination as much as they can, but we cannot guarantee it.

Booking Information & Terms & Conditions

Reservations available between 12pm and 4pm

Tables are reserved for 2 hours from the booked reservation time

Pre-orders for all guests required by 8th March 2026

please email pre-orders to office@londoninnstneot.co.uk

Maximum table size of 10

*Lamb Leg Roast £3 surcharge

**Cornish Cheeseboard £2 surcharge