

Sunday Menu

* Gluten free on request ^v Vegetarian † Vegan

Starters

- Homemade Soup of the Day with Ciabatta for one *^v £5
- Asparagus Wrapped in Parma Ham on a Bed of Rocket with Hollandaise Sauce * £6.50
- Sliced Smoked Venison Charcutier with Quail Eggs, Parmesan Shavings, Gherkins and Truffle Oil * £8
- Lamb Kofta's Served with a Mixed Salad and Tzatziki Dip £7
- Sun-Blushed Tomatoes, Goats Cheese and Red Onion Tartlet with a Balsamic Drizzle Served ^v £7
- Fish Platter with Smoked Salmon, Crayfish Tails, Trout Terrine and Fresh Ciabatta £7.50
- Smoked Haddock and Spring Onion Fish Cake with Poached Egg and Hollandaise Sauce £7

Mains

- Roast Striploin of Beef and Yorkshire Pudding £14.50 Large / £8.50 Small
- Roasted Leg of Lamb with Apricot Stuffing £13.50 Large / £8.50 Small
- Roast Loin of Pork with Apricot Stuffing £13.50 Large / £8.50 Small
- Wild Mushroom, Spinach and Hazelnut Wellington with a Madeira Sauce £12
- All roasts come with Seasonal Vegetables, Garlic and Thyme Roast Potatoes and a Pan Jus
- Local Honey Glazed Ham, Brace of Eggs, Chunky Chips and Spicy Tomato Chutney * £10
- Hunters Chicken topped with Local Bacon and Mature Cheddar with French Fries and Homemade Coleslaw * £11
- Dressed Crab, Potato and Chive Salad and a Salad Garnish * £14.50
- House Salad with Bacon, Avocado, Feta and French Dressing * £10
- Luxury Fish Pie with King Prawns, Cod and Haddock served with Cheddar Mash and a Side Salad £13
- Aubergine and Chickpea Tagine served with an Almond and Sage Couscous †^v £12.50

Desserts

- Sticky Toffee Pudding with Vanilla Ice Cream, £5.50
- Chocolate Brownie Sundae * £5.50
- Warm Dorset Apple Cake with Pouring Cream £5.50
- White Chocolate and Coconut Parfait with Mango and Pineapple Compote * £5.50
- A Selection of Ice Cream from Lovingtons Dairy * 1 Scoop £2 | 2 Scoops £3 | 3 Scoops £4
- Vanilla Bean | Honeycomb | Chocolate Chip | Strawberry
- Elderflower Sorbet | Raspberry and Mint Sorbet | Blackcurrant and Orange Sorbet