



Sunday Lunch Menu

3 Courses £27.50 – 2 Courses £22.50

Sweet Potato, Chilli and Coconut Soup

Mere Farm smoked Trout, Baby Watercress and pickled Beetroot salad

Goat's Cheese mousse, red Pepper purée,
pickled Courgettes, dried Tomatoes, Pine Nut dressing

Pan fried Tiger Prawns, Asian Coleslaw, crispy Noodles

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Roast Sirloin of Beef (served pink) Yorkshire pudding, roast Potatoes,
Carrot and Swede mash , braised Red Cabbage, Broccoli, Thyme jus

Breast of Chicken, Bread sauce, roast Potatoes, braised Red Cabbage, seasonal
Vegetables, red Wine jus

Fillet of Hake, warm Celeriac skordalia, Judion Beans, Artichoke,
Tomato, Cucumber and Mint salad, Salsa Verde

Roast Butternut Squash, Sage, Chestnuts, Wild Mushroom and Baby Spinach risotto

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Treacle Tart, Orange Curd, Caramelised Banana, Salted Caramel Ice Cream

Iced Stem Ginger Parfait, Dorset Apple cake, Apple crisp

Dark Chocolate cup, Chocolate Brownie Ice Cream, Chocolate crisp

Mixed Berry Eton Mess, Muscavado meringue,
Strawberry & Clotted Cream Ice Cream

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Freshly brewed Coffee or Tea

Head Chef ~ Ed Firth