



Sunday Luncheon

£26.00

Mushroom and Tarragon soup with Truffle croutons

Mere Smoked Trout Rilletes,
Celeriac remoulade, pickled Beetroot

Dorset Blue Vinney and Orange salad, pickled Walnuts, baby Gem and Chicory with
Orange and grain Mustard dressing

Smooth Chicken Liver parfait, Red Onion Marmalade,
baby Leaf salad with Soda Bread Crisps

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

Breast of Chicken, Bread sauce, roast Potatoes, seasonal Vegetables
with Red Wine jus

Fillet of Cod, warm Celeriac skordalia, Judion Beans, Artichoke,
Tomato, Cucumber and Mint Salad, Salsa Verde

Crottin of Goat's Cheese, Fattoush and Cous cous salad, dried Plum Tomatoes,
baby Spinach and Tapenade dressing

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Warm Rice pudding with poached Apricots, Prunes and Cranberry Granola

Dorset Apple Cake, Salted Caramel sauce, Custard ice cream

Vanilla and Pear panna cotta, Earl Grey poached Pears, crushed Dark Chocolate Biscotti

Lemon Tart, Strawberry ice cream

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Freshly brewed Coffee or Tea

Head Chef ~ Ed Firth