



## SUNDAY LUNCH

Sample Autumn 2026 Menu

### STARTERS

|                                                     |        |    |
|-----------------------------------------------------|--------|----|
| Homemade focaccia and marinated mixed olives        | VE     | 9  |
| Spicy prawn cocktail, avocado, baby gem             | GF     | 11 |
| Tomato concasse & feta bruschetta, balsamic drizzle | V, GF* | 10 |
| Chicken liver pate, fig and apple chutney, toast    | GF*    | 11 |
| Breaded brie bites, cranberry sauce                 | V      | 9  |

### ROASTS

*Choose a roast, plus starter or dessert for £30*

Our roasts are served with Yorkshire pudding, herb roast potatoes, roasted carrot and parsnip, swede and carrot, cauliflower and leek cheese, seasonal vegetables and gravy

|                                                        |             |    |
|--------------------------------------------------------|-------------|----|
| Trio of meats                                          | GF*         | 25 |
| Top rump of beef, pulled beef filled Yorkshire pudding | GF*         | 23 |
| Rolled pork belly                                      | GF*         | 23 |
| Chicken breast                                         | GF*         | 21 |
| Chickpea, butterbean and root vegetable roast          | V, VE*, GF* | 21 |
| Smaller appetite roast                                 | V, VE*, GF* | 16 |

### MAINS

|                                                                    |    |    |
|--------------------------------------------------------------------|----|----|
| Cider battered fish and chips, crushed peas and leeks, curry sauce | GF | 20 |
| Pesto and cherry spaghetti, dressed rocket, garlic bread           | V  | 19 |

### DESSERTS

|                                                                   |        |    |
|-------------------------------------------------------------------|--------|----|
| Chocolate and hazelnut frangipane tart, whipped cappuccino cream  | V      | 10 |
| Peach melba trifle, honeyed peaches, peach jelly, raspberry sauce | V      | 10 |
| Gooseberry and elderflower syllabub, ginger biscuit               | V      | 10 |
| Strawberry and white chocolate blondie, strawberry ice cream      | V, GF  | 10 |
| Warm Dorset apple cake, vanilla ice cream                         | V, GF  | 10 |
| Plum and amaretti semifreddo                                      | V      | 10 |
| Affogato with vanilla ice cream and espresso                      | V, GF  | 8  |
| Date loaf, blue vinney, grapes, apple and fig chutney             | V, GF* | 10 |
| 3 scoops of ice cream or sorbet                                   | V, GF  | 8  |

vanilla bean / chocolate / strawberry / salted caramel / very cherry / lemon ripple / rum and raisin  
vegan vanilla / vegan chocolate / raspberry sorbet / mango sorbet / passionfruit sorbet

This is a sample menu. If you've been asked to pre-order, please contact us for the menu specific to your booking.

GF Gluten Free | V Vegetarian | VE Vegan | GF\* Gluten Free option available

A discretionary 10% service charge applies to parties of 8 or more.