

Sunday Lunch

A la carte or 2 courses for £26

To Start	Salt and chilli squid, lemon mayo	10
	Spiced courgette and pea fritter, mango chutney (ve, gf)	9
	Mozzarella burrata, heritage tomatoes, pickled shallots, basil oil (gf, v)	10
	Ham hock & pea terrine, pickled beetroot (gf)	10
Roasts	Our roasts are served with Yorkshire pudding, roasted potatoes,	
	roasted parsnips, cauliflower cheese, seasonal vegetables and gravy	
	Trio of meats, giant Yorkshire pudding [£4 supplement for set menu]	24
	Roast sirloin of beef, Yorkshire pudding	20
	Roast leg of lamb, Yorkshire pudding	20
	Roast pork belly, Yorkshire pudding	20
	Giant Yorkshire vegetable roast with roasted pumpkin (v)	19
	Roasted vegetable and chickpea terrine roast (ve)	19
	Smaller appetite roast	14
Mains	Cider battered fish and chips, homemade tartare sauce, crushed peas (gf)	19
	Lentil dhansak, basmati rice, crispy spiced tofu (ve, gf)	18
Desserts	Chocolate profiterole, hazelnut praline (v)	9
	Raspberry & white chocolate blondie, raspberry sorbet, fresh raspberries (v, gf)	9
	Strawberry & elderflower Eton mess, white chocolate meringue (v, gf)	9
	Carrot cake, orange & cardamom cream frosting (v, gf)	9
	Passionfruit semifreddo, vanilla shortbread (ve)	9
	Fig & date loaf, local cheese, membrillo, butter (v)	9
	Choose from Black Cow cheddar, Monkeychop Camembert, Dorset Blue Vinny	
	3 scoops of ice cream or sorbet (gf, v)	7.5