



SUNDAY MENU

STARTERS

Soup of the Day (GFA)
rustic bread

Mixed Vegetable Tempura (VE)
mixed salad, sweet chilli

King Prawns in Arrabiata (GFA)
rustic bread

Dorset Charcuterie (GFA)
chutney, croutes

MAINS

Roast Sirloin of Beef* (GFA)

Roast Leg of Lamb* (GFA)

Pan Fried Salmon (GF)
parmentier potatoes, spinach,
samphire & sauce maitaise

Seed Roast (VE)
mushroom gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)

Sunday 26th October



SUNDAY MENU

DESSERTS

Mixed Berry Fool (GFA)
shortbread

Warm Chocolate Brownie (GF)
vanilla ice cream

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Mixed Ice-Cream Selection (GF)
choice of three flavours

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)

Sunday 26th October