



Sunday Menu

2 Courses - £29.50 (Vegan Roast - £25.50)
3 Courses - £33.50 (Vegan Roast - £30.50)

Sunday 18th January

STARTERS

Soup of the Day (GFA, VG)
rustic bread

King Prawn in Arabiata (GFA)
rocket and rustic bread

Dorset Charcuterie Platter (GF)

Cauliflower Popcorn (VG)
sweet chilli sauce and rocket

MAINS

Roast Sirloin of Beef* (GFA)

Roast Poussin* (GFA)
pig in blanket and stuffing

Pan Fried Sea Bream (GF)
duchess potatoes, spinach, samphire
and sauce vierge

Chestnut and Seed Roast (Ve)
vegan gravy

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

DESSERTS

Apple and Blackberry Crumble
crème anglaise

Banana Parfait
white chocolate soil and berries

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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