



Sunday Menu

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

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

Sunday 25th January

STARTERS

Soup of the Day (GFA, VG)
rustic bread

Lobster Ravioli
lobster bisque

Dorset Charcuterie Platter (GF)

Cauliflower Popcorn (VG)
sweet chilli sauce and rocket

MAINS

Roast Sirloin of Beef* (GFA)

Duck Breast* (GFA)
cointreau jus

Sea Bass (GF)
duchess potatoes, spinach, samphire
and salsa verde

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 Crumble
crème anglaise

Lemon Posset
shortbread

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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