

*Sunday lunch autumn 2021*

## **Start**

- Beef dripping yorkshire pudding, rare roast beef, horseradish cream, parsnips crisps £8
- Ham Hock and Parsley Terrine, Celeriac Remoulade and mixed leaves £7.50 GF
- Caramelised Goats Cheese, mixed beetroot stack with balsamic glaze £7.50 GF
- Cured Meats, olives, hummus & flatbread £8.50
- Spicy mixed bean spicy nachos, guacamole, jalapenos, sour cream £8.50

## **Main**

- Mediterranean vegetable pesto penne, crumbled blue cheese and rocket £12.50
- Beer battered cod and chips, garden peas, tartare sauce £14.50
- Pan Fried Salmon on butternut, orange and dill risotto £17.50
- Dorset Steak Burger, smoked cheese, bacon jam, coleslaw and chips £14.50

## **Roast**

- Roast Topside of Beef £16 GF
- Roast Crispy Pork Belly £15 GF
- Roasted Lemon & Thyme Chicken £14.50 GF
- Portobello Mushroom and Thyme Wellington, Vegetarian Gravy £13.95 GF

*Served with Duck Fat Potatoes, honey roast parsnips and carrots, braised red cabbage, cauliflower cheese, seasonal greens, Yorkshire pudding, home made gravy.*

## **Puddings**

- Rhubarb and orange crumble with custard
- Sticky toffee pudding with caramel sauce and clotted cream
- Warm double chocolate and peanut butter brownie, vanilla ice cream
- Coconut Panna Cotta, Caramel, Merianguie with caramalised banana GF

All £6.50

West Country cheeseboard, red onion chutney, crackers and grapes. £9

Please let us know any allergies. All of our food is cooked from fresh so please bear with us during busy times

(gf) Gluten Free alternative available - please let us know when ordering