

SUNDAY MENU
12PM - 6PM



2 courses - 25.00 per person
3 courses - 28.00 per person

STARTERS

SOUP OF THE DAY
Bread and salted butter

BEEF TARTARE
Quail egg yolk, wild herbs, capers toast
(3) (6) (11)

DORSET CRAB CAKES
Smoked ricotta, pickled beets, chargrilled lime
(3) (4) (6) (9)

TOMATO AND AVOCADO BRUSHETTA
Slow roasted heritage tomato, avocado, basil
(vg)

MAINS

28 DAY SALT AGED BEEF
Yorkshire pudding and all the trimmings
(3) (9) (10) (13)

SPRING LAMB WITH ROSEMARY
Yorkshire pudding and all the trimmings
(3) (9) (10) (13)

HERB ROASTED CHICKEN SUPREME
Yorkshire pudding and all the trimmings
(3) (9) (10) (13)

SLOW ROASTED AUBERGINE
Yorkshire pudding and all the trimmings
(vg)

DESSERTS

BREAD AND BUTTER PUDDING
Apricot custard and vanilla ice cream
(3) (6) (9)

CHOCOLATE FUDGE CAKE
Chocolate sauce, caramel ice cream and
seasonal berries
(3) (6) (9)

STICKY TOFFEE PUDDING
Pear, caramel ice cream
(3) (6) (9)

APPLE CRUMBLE
Custard and vanilla ice cream
(3) (6) (9)

Please inform your server of any allergies or dietary requirements.
Dishes may contain the following allergens:

(A) Alcohol (1) Nuts (2) Peanuts (3) Gluten (4) Crustaceans (5) Mollusc (6) Eggs (7) Fish (8) Soya (9) Dairy
(10) Celery (11) Mustard (12) Sesame (13) Sulphur Dioxide (14) Lupin