



SUNDAY MENU

MODERN BRITISH FOOD & UPDATED CLASSICS

TO START

Seasonal Soup, Baked Baguette (ve) £9

Duck & Orange Parfait, caramelized onion Marmalade, toasted croutes £12

Somerset Crispy Brie (v) £12

Dorset Blue Vinny mousse, cranberry purée, crisp apple & walnut

Grilled Smoked Mackerel (gf) £12

Potato & chive salad, beetroot purée

MAIN EVENT

Roast West Country Beef Sirloin £28

Yorkshire pudding, house vegetables, roast potatoes, red wine & rosemary jus

Slow-roasted Pork Shoulder £27

Yorkshire pudding, house vegetables, roast potatoes, crackling, red wine & rosemary jus

Roast Chicken Ballotine £27

Wrapped in smoked bacon & stuffed with spinach, Yorkshire pudding, house vegetables, roast potatoes, red wine & rosemary jus

Slow-braised Lamb Shank £30

Yorkshire pudding, house vegetables, roast potatoes, crackling, red wine & rosemary jus

Vegetable & Cranberry Nut Roast £19

House vegetables, roast potatoes, vegan red wine & rosemary jus (ve)

Beer Battered Fillet of Cod, Triple cooked chips, Petit pois, tartare sauce, wedge of lemon £22

CHILDREN £9

Sausage, Mash & Gravy with baked beans or peas - Battered Chicken mini fillets & fries with baked beans or peas - Battered Cod Goujons & fries with baked beans or peas - Cheesy Pasta(v) (gf)

DESSERTS

Peanut Butter & Chocolate Ganache Tart salted caramel ice cream £10.5

Crème Caramel Raspberries, vanilla pod ice cream £9.5

Belgian Waffle Toffee sauce, vanilla pod ice cream £9

Trio of Local Cheese Onion marmalade, apple, grapes, toasted croutes £14

New Forest Ice creams or sorbets £2.5 per scoop

Please raise any allergen questions with our staff who would be delighted to help you