

SUNDAY MENU

Nocellara olives: (GF) (VE)	£5
Local breads to share: (V)	£8.5
Truffle butter	

STARTERS:

Wild mushroom bruschetta:	£12
Toasted sourdough, garlic & butter	
Chicken liver parfait:	£12
Sourdough & chutney	
Seasonal soup: (V)	£9
Local bread	

MAIN EVENT:

Overnight cooked rump of Dorset beef:	£22
Served pink, monster Yorkshire pudding, the crispiest roasties, crushed root vegetables, chargrilled & glazed Hispi cabbage, rich gravy	
Roasted breast of Chicken:	£22
The crispiest roasties, crushed root vegetables, proper sausage meat stuffing, chargrilled & glazed Hispi cabbage, pig in blanket, rich gravy	
Crispy crackling pork belly:	£22
The crispiest roasties, crushed root vegetables, chargrilled & glazed Hispi cabbage, rich gravy, proper sausage meat stuffing & homemade apple sauce	
Root vegetable gratin: (GF) (V)	£22
Chargrilled & glazed Hispi cabbage, monster Yorkshire pudding, the crispiest roasties & veggie gravy	

SIDES:

Truffle celeriac cheese £5	Pig in blanket £3
Seasonal veg £4	The best roasties £4

DESSERTS:

We always have our famous sticky toffee pudding & caramel sauce plus a selection of delicious options on our blackboard

Championing Dorset & Hampshire independent producers

Almost all our vegetables are from the organic Farms in Ringwood & the IOW. Our bread is from BigWigs Bakery (Tuckton) and our cream & butter is from Meggy Moo's Dairy in Blandford, our charcuterie is also made in Blandford. Ninety percent of our cheeses are from either Dorset or Hampshire and all our microgreens are from Ferndown. Our fish is supplied from Ashley Cross, our meats are locally sourced and we exclusively use Dorset Sea Salt.

Coffee & Tea

<i>Americano</i>	£3
<i>Latte</i>	£3.70
<i>Cappuccino</i>	£3.50
<i>Flat White</i>	£3.30
<i>Mocha</i>	£3.75
<i>Hot Chocolate</i>	£3.75
<i>Tea - ask for our selection</i>	£3
<i>Chai/Turmeric Latte</i>	£4
<i>Alternative milks</i>	50p

A selection of soft drinks & mocktails are available, please see our drinks menu

Liqueur Coffees

<i>Irish coffee: whiskey, cream</i>	£8	<i>Tia Maria coffee</i>	£8
<i>French coffee: cognac, cream</i>	£8	<i>Baileys coffee</i>	£8
		<i>Cointreau coffee</i>	£8