



SUNDAY MENU

STARTERS

Homemade Soup of the Day & Sourdough <i>V, GFA</i>	8
Superfood Salad <i>VG</i>	10
Chicken and Duck Terrine, Pickled Onions, Chutney & Rustic Bread	9
Warm Roasted Goats Cheese with Green Beans & Walnut Dressing <i>V</i>	9
The Crown Prawn Cocktail <i>GFA</i>	10.
Thai Style Fishcake with Oriental Vegetable Salad, Dorset Ginger & Soy Vinaigrette	11

ROASTS

All our roasts are served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Jus

Sirloin of Beef Served Pink <i>GFA</i>	23
Slow roasted Pork Loin <i>GFA</i>	21
Roasted Chicken <i>GFA</i>	19
Roasted Butternut Squash, Spinach & Provençale Vegetable Wellington	17
Pan Fried Seabass with Mash Samphire & Seafood Sauce <i>GFA</i>	19
Baked Red Pepper & Mediterranean Vegetables Vegan Lasagne with Tomato Sauce <i>VG</i>	16

KIDS

Sausage and Mash with Peas	7
Beef, Chicken burger or Vegan with Fries <i>GFA</i>	8
Mac & Cheese	7.5
Roast Chicken, Beef or Pork	12

DESSERTS

Whole Baked Apple & Blackberry Crumble & Cinnamon Custard	8
Classic Lemon Tart with Raspberry Compote and Raspberry Sorbet	8
Sticky Toffee Pudding with Caramelized Bananas and Pecan Sauce	8
Warm Chocolate Brownie with Clotted Cream Ice Cream & Chocolate Sauce	8
Cheeseboard	10
Selection of ice creams/sorbets-per scoop <i>V, VGA</i>	2.5

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens, please advise a member of staff in advance of any dietary requirements

GF - Gluten free, GFA - gluten free available, V – Vegetarian VG - Vegan, VGA - Vegan available

A 10% discretionary service charge will be added to your bill - please feel free to speak to a member of staff if you would like it removed