



## SUNDAY LUNCH MENU

Served from 12.00pm-3.00pm



### *To Start*

**CARROT VELOUTE (GF/V) £8**

Candied pumpkin seeds & parsley oil

**CHICKEN THIGH & HERB TERRINE (GF/DF) £9**

Bacon jam, onion puree & maple skin crisps

**CRISPY WILD MUSHROOMS (GF/Vg) £10**

Tarragon infused ketchup

**TEMPURA BATTERED KING PRAWNS £10.50**

Lemongrass & chilli drizzle & Asian salad

### *Main Event*

**ROAST SIRLOIN OF BEEF £21**

**CHICKEN SUPREME & BACON STUFFING £19**

**BEETROOT, HAZEL & BUTTERBEAN ROAST TIAN (Vg) £18**

**CUMIN DUSTED CAULIFLOWER 'STEAK' (Vg) £17.50**

All roasts served with triple cooked, thyme crisped roasties, hedgerow berry braised red cabbage, honey glazed roots & seasonal buttered greens plus Yorkshire pudding & proper gravy as standard!

**ULTIMATE FISH PIE £22.50**

Mixed Jurassic coast fish, king prawns & mussels in a white wine cream béchamel, local brown crab crushed potato and cheddar glazed with garlic buttered greens

**COURGETTE, GARDEN PEA & CHIVE OIL TAGLIATELLE (Vg) £16**

With lemon balm & toasted capers

### *Sides* £6 each

Warm bread & local butter | Nocellara olives | Salty fries | Garlic greens



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### *Children*

**CHICKEN NUGGETS, CHIPS & BEANS £7**

**CHEESE AND TOMATO PIZZA £7**

**SAUSAGE, CHIPS & PEAS £7**

### *Desserts*

**WARM CHOCOLATE BROWNIE £7.50**

Toasted pecans, homemade vanilla fudge and vanilla ice cream

**STICKY TOFFEE PUDDING £7.50**

Clotted cream ice cream

**A SELECTION OF ICE CREAMS**

**2 SCOOPS £3.50, 3 SCOOPS £5**

Vanilla, strawberry, chocolate

### *Coffee & Teas*

**SELECTION OF TEAS, INFUSIONS AND COFFEES**