



SAMPLE - SUNDAY LUNCH

STARTERS

Smoked Salmon Platter, Horseradish Cream Cheese, Capers, Lemon (F,G,Sd,Mu,D)	£14
Roasted Plum Tomato Soup, Pesto Mascarpone, Olive Crumb (D,Sd,N)	£9
Heritage Beetroot & Apple Salad, Aged Balsamic, Goat Curd, Candied Walnuts (D,N,Sd)	£14
Slow Braised Beef Short Rib Pickled Carrot, Carrot & Caraway Purée, Hazelnut Praline (D,G,N,Sd)	£14

MAIN COURSES

<u>Traditional Roasts</u>
Roast Dry Aged Sirloin of Fossil Farm Beef (D,E,G,Sd)
Roasted Jurassic Coast Pork Belly
Combination of both Meats
Duck Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy £26

Pan Seared Cod, Crushed New Potato, Seasonal Green Vegetables, Beurre Blanc (D,F,Sd)	£24
Charred Miso Aubergine, Green Tahini Sauce, Chilli, Baba Ganoush, Charcoal Lavosh (G,Sd,S,Se)	£18

DESSERTS

White Chocolate Parfait	
Lemon Sponge, Yuzu Gel, Lemon Curd, Chocolate Discs, Limoncello Sorbet (D,E,G,S,Sd)	£10
Eggnog Cheesecake Rum Gel, Dark Chocolate Soil, Nutmeg Glass, Nutmeg Sorbet (D,E,S,Sd)	£10
Earl Grey Mousse Fig Jam, Pomegranate Jelly, Sablé Biscuit, Fig Sorbet	£10
Selection Of Local Cheese And Biscuits (D,E,Ce,G)	£12

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N),
Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

All prices include VAT.

A discretionary service charge of 12% will be added to your bill.