

# Restaurant Sunday Lunch Menu

12.30 pm - 3 pm

£29.95 two courses, £36.95 three courses

## Starters

**Soup of the Day**, homemade bread (VE) (N)

**Oriental Crispy Duck Salad**, bean shoots, spring onion, English watercress, radish, sesame

**Heritage Beetroot Salad**, burrata, pickled walnut (V) (VE\*)

**Sri Lankan Fish Cakes**, sweet chilli

**Korean Fried Chicken**, Asian slaw, spicy dip



## Mains

**Roasted Rump of Welsh Lamb**, roast potatoes, seasonal vegetables, red wine & thyme jus

**28 Day Aged Traditional Roast Scotch Sirloin**, roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, red wine jus

**Pan Roasted Half Chicken**, roast potatoes, seasonal vegetables, cauliflower cheese, scented jus

**12 Hour Slow Braised Pork**, roast potatoes, seasonal vegetables, cauliflower cheese (GF\*)

**Chestnut & Woodland Mushroom Pithivier**, winter greens (V)

**Seared Salmon**, Lyonnaise potatoes, winter greens (GF)

**Mixed Five Bean Chilli**, avocado salsa, flat bread (VE) (GF\*)



## Desserts

**Pistachio Crème Brulee**, shortbread biscuit (N) (GF\*)

**Chocolate Brownie**, warm black cherries, pistachio ice cream

**Vanilla Cheesecake**, caramel sauce

**Seasonal Fruit Crumble**, vanilla ice cream

**Lemon Tart**, raspberry coulis

**Chocolate Brownie Sundae**, whipped cream, chocolate sauce, sugar curls, marshmallow, fudge

**3 Scoops of Dorset ice-cream**, vanilla, chocolate & strawberry (VE\*) (GF)

(VE) Suitable for Vegans (V) Suitable for Vegetarians (N) Contains Nuts (GF) Suitable for Gluten Free (\*) Option Available

### FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. GF & VE options or substitutions available for most dishes.