

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

North Atlantic Prawns, Mary Rose, avocado, micro herbs, shortcrust tartlet (GF*)

Mozzarella Tartlet, tomato, pesto, rocket, balsamic vinegar (V)

Korean Fried Chicken, Asian slaw, spicy dip

Toasted Sourdough Crumpet, smoked salmon, crushed avocado, pea shoots, lemon dressing

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

Pan Fried Sea Bass, sautéed new potatoes, lemon butter sauce (GF)

Seared Salmon, Lyonnaise potatoes, winter greens (GF)

Spinach, Chestnut Mushroom & Asparagus Linguine, roasted garlic, lemon oil (VE)

Desserts

Vanilla & Strawberry Crème Brûlée, shortbread biscuit (GF*)

Chocolate Brownie, warm black cherries, pistachio ice cream

Biscoff Cheesecake, caramel sauce

Lemon Tart, raspberry coulis

Deconstructed Eton Mess, strawberry, raspberry, mango, mango coulis (GF)

Mango & Coconut Parfait (VE) (GF)

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.