

Served in the restaurant between 12:15 and 13:30
Please reserve your table and time with Reception

Sample lunch menu

Chicken and sweetcorn soup (GF) - £6.00

Trio of compressed melon raspberry sorbet (V) (VE) (GF) - £6.50

Smoked salmon, crab, and prawn cocktail (GF) - £10.50

Rabbit ballontine wrapped in parma ham, pigeon and pork terrine red onion jam, toasted brioche - £7.50

8oz sirloin steak sauté mushrooms, tomato, french fries (GF) - £18.50.

Smoked salmon, crab, prawn salad hot buttered new potatoes (GF) - £17.50

Cauliflower steak pistachio, walnut, chestnut dressing (GF) (V) (VE) - £15.00

Pan fried curried monkfish prawn, caper, samphire, butter (GF) £17.50

Lemon posset strawberry jelly, summer berries (GF) - £7.50

Assiette of desserts - £7.50

Champagne and pimm's berry jelly meringue, honeycomb, raspberry sorbet (GF) - £7.50

Selection of sorbets (GF) - £6.50

Cheese and biscuits dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney - £8.00

Coffee served in the lounge, chocolate mint - £3.30

Food allergies and intolerances – please speak to our Head Waiter if you would like to know about our ingredients

V = vegetarian GF = gluten free VE = vegan