

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

## **Sample lunch menu**

**Tomato and basil soup** (V) (VE) (GF) - **£7**

**Smoked salmon and prawns** horseradish cream, lime vinaigrette (GF) - **£10**

**Minted melon salad** blueberry coulis (V) (VE) (GF) - **£7**

**Chicken caesar salad** - **£8**

**Pan roasted chicken breast** smoked streaky bacon, tomato and basil coulis (GF) - **£18**

**Seared duck breast** cauliflower puree, dark cherry jus (GF) - **£21**

**Pan fried cod fillet** cherry tomato, crayfish, caper butter (GF) - **£21**

**Pea and herb risotto** herb dressing, truffle oil (GF) (V) (VE) - **£17**

**Banana and caramel cream** nut tuiles - **£8**

**Mocha tart** vanilla ice cream - **£8**

**Fresh fruit salad** raspberry sorbet (V) (VE) (GF) - **£7**

**Selection of ice creams and sorbets** - **£7**

**Cheese and biscuits** dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney - **£9**

**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