

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

Sample lunch menu

Roasted tomato soup (V) (VE) (GF) - **£8**

Wild mushroom and chicken terrine dijon mustard mayonnaise, homemade bread - **£10**

Smoked salmon, crayfish and crab cocktail (GF) - **£12**

Compressed watermelon and pineapple blackcurrant sorbet (V) (VE) (GF) - **£9**

Pan fried chicken breast carrot puree, smoked streaky bacon, sage cream (GF) - **£18**

Confit duck leg fondant potato, parsnip puree, pistachios, blackberry jus (GF) - **£19**

Roast monkfish samphire, caper, prawn, dill butter (GF) - **£20**

Wild mushroom and pine nut risotto truffle oil (V) (VE) (GF) - **£18**

Lemon posset strawberry jelly, meringue, honeycomb (GF) - **£9**

Peanut butter and salted caramel sponge peanut brittle, vanilla ice cream - **£9**

Selection of ice creams and sorbets - **£8**

Cheese and biscuits dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney - **£11**

Coffee served in the lounge, chocolate mint - **£3.50**

All food allergies, intolerances and dietary requirements must be brought to our attention before you order.

V = vegetarian GF = gluten free VE = vegan