

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

Sample Sunday lunch - April 2023

Cream of mushroom soup (V) - £8

Smoked salmon and crayfish cocktail (GF) - £12

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

Smoked duck breast salad hazelnut, blackberries (GF) - £10

Rabbit terrine truffle mayonnaise, apricot and apple salad, home made bread - £10

Roast sirloin of beef yorkshire pudding, rich roast gravy - £18

Roast loin of pork rich roast gravy (GF) - £16

Roast turkey breast rich roast gravy (GF) - £16

Childrens portions of the above available at £10

Confit duck leg parsnip puree, fondant potato, pistachios, red wine, shallot, thyme jus (GF) - £19

Pan fried curried monkfish samphire, caper, tomato, crayfish and red onion salsa (GF) - £20

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

Sticky toffee pudding dorset clotted cream - £9

Assiette of desserts - £9

Fresh fruit salad (GF) (V) (VE) - £7

Selection of ice creams or 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