

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

Sample lunch menu

Cream of mushroom soup (V) - £8

Prawn, crab and smoked salmon cocktail (GF) - £15

Smoked duck fig puree, tomato chutney, toasted bloomer - £10

Heritage tomato and artichoke salad (V) (VE) (GF) - £8

Sirloin steak creamed potato, red wine jus, summer truffle (GF) - **£25**

Pan fried chicken breast hazelnuts, wild mushrooms, red wine jus (GF) - **£20**

Dressed crab salad - £25

Hazelnut and truffle oil risotto (V) (VE) (GF) - £18

Assiette of desserts - £9

Dorset apple cake vanilla ice cream - **£8**

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

Selection of ice creams or sorbets - £8

Cheese and biscuits dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney - **£12**

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