



Sunday Lunch Menu

Starters

Onion, Potato and Thyme Soup, Chive Oil

Brown and Forrest Smoked Chicken Breast, Winter Fruit Chutney, Aged Balsamic

Hot Smoked Trout and Portland Crab, Horseradish Cream, Mouli, Rye Bread and Dill Oil

Crottin Goats Cheese, Caramelised Onion, Bittescombe Honey, and Thyme Tartine

Morteau Sausage, New Potato, and Crouton Salad, Wholegrain Mustard Dressing

Mains

Roasted Rib of Beef, Yorkshire Pudding, Duck Fat Potatoes, and Seasonal Vegetables

Slow Roasted Shoulder of Bittescombe Lamb, Poached Apricots, Duck Fat Potatoes and Seasonal Vegetables

Pan Roasted Loin of Cod, Linguini, Pak Choi, Bouillabaisse Juices, Aioli

Whole Grilled Plaice Meunière, New Potatoes, Seasonal Vegetables

Sauteed Potato Gnocchi, Wild Mushrooms, Parmesan

Desserts

Chocolate Mousse, Coconut Sorbet, Roasted Coconut

Lemon Posset, Orange Sorbet, Meringue

Sticky Toffee Pudding, Coffee Ice Cream, Butterscotch Sauce

Cheeses - 3 of our favourites, Quince Paste, Crackers

Ice Creams and Sorbets - please ask for today's flavours

2 Courses £28 - 3 Courses £33

If you have any allergies or dietary requirements, please let one of our team know prior to ordering.