

Sample Sunday Lunch

First Course

Spiced vegetable soup, croutons

Pressed ham hock terrine, mustard mayonnaise, toasted brioche

Sundried tomato and wild mushroom arancini,
roasted pepper and tomato sauce

Cocktail of poached salmon and prawns,
marie rose sauce, brown bread and butter

Main Course

Roast Dorset beef sirloin, Yorkshire pudding, duck fat roast potatoes,
red wine gravy. *Cooked Pink, if you would prefer well done, please let us know.*

Roasted chicken supreme, apricot stuffing,
duck fat potatoes, pan gravy

Torched fillet of sea bass, olive crushed potatoes, lemon butter sauce

Tortellini of spinach and ricotta, wilted leaves, tomato and basil sauce,
vegetarian parmesan

All served with Seasonal Vegetables

Dessert

Bakewell tart, fruit coulis, vanilla ice cream

Mixed berry panna cotta, homemade shortbread

Ginger sponge pudding, toffee sauce, clotted cream

Selection of west-country cheeses, biscuits, quince jelly, grapes
(Supplement £1.95)

Coffee with a Petit Four

2 Courses £22 | 3 Courses £27 Children aged under eight years: £12 | £15
Service not included, gratuities at your discretion.

Please advise a member of staff if you have any dietary requirements.