

# Sample Lunch Menu

## FIRST COURSE

Chef's soup with warm crusty bread Vg\* D\* G\*

Feta cheese, cherry tomato & artichoke salad with hazelnut & raspberry vinaigrette V G

Scottish smoked salmon, salsa verde, brown bread & butter G\* D\*

Dorset charcuterie platter - Coppa, white pepper & fennel salami, wild venison chorizo, sloe & garlic venison salami, parma ham, potato, chive & horseradish salad, chutney, marinated olives, chef's seeded bread G\* D\*

## MAIN COURSE

Grilled pork chop, bubble & squeak, Somerset cider sauce G

The Grange fishcake with new potatoes & dressed salad leaves G D

Roast chicken with its own gravy, leek & bacon mash G\* D\*

Roasted Bromham cauliflower, autumn vegetable croquette & creamy Thai curry sauce Vg G D

Grilled Brixham market fish of the day, new potatoes, salad or vegetables G D\*

## DESSERT

Warm sticky toffee pudding, caramel sauce, clotted cream V

Autumn berry and vanilla meringue with sweetened cream V G

Selection of homemade ice creams D G\*

Selection of locally made sorbet Vg\* D\* G\*

Godminster cheddar, Dorset Blue Vinny cheese, homemade chutney, our own pickles & chef's oat biscuit G V

We cook from scratch in the kitchen, which makes most adjustments simple. However, many of the dishes made in our kitchen contain nuts, dairy, gluten and other allergens and unfortunately, we cannot guarantee that our food is completely allergen free.

D- Dairy-Free

Vg- Vegan

G- Gluten-Free

V – Vegetarian

\*Version available

Please inform us of any dietary requirements when ordering.

2 for  
£22

Enjoy two courses for £22

or

three courses for £30

*Until November*



Sherborne's Country House Hotel