



LUNCH MENU

TO START

Homemade soup of the day	£6.00
Crayfish and avocado salad, shellfish dressing and confit cherry tomato	£8.95
Dorset's meat platter, coppa, smoked mutton, air dried beef and pork loin with pickled red onions, roasted fig and rocket leaves	£8.50
Crispy whitebait with rocket salad, tartar sauce and lemon	£7.50
Slow cooked belly of pork, black pudding, apple puree and sage dressing	£7.90
Lobster and Scottish salmon fish cake with tomato salsa	£8.95
Quinoa and roasted pepper salad, courgette, pomegranate and goat's curd	£7.25

FOR MAINS

Chargrilled swordfish nicoise salad with fine beans, Jersey Royal, free range egg and anchovy dressing	£16.95
21 day aged west country sirloin, grilled plum tomato, game crisps and Portobello mushroom	£24.00
Chicken curry served with basmati rice, mango chutney and flat bread	£17.00
Market fish of the day with vegetables and potatoes	£15.00
Braised lamb shoulder, with Moroccan couscous and roasted aubergine	£17.00
Woodland mushroom and lemon risotto, topped with parmesan and truffle crisps	£15.00

ROAST OF THE DAY

- Monday – Lemon and thyme chicken with bread sauce £12.00
 - Tuesday – Loin of pork with apple sauce £12.00
 - Wednesday – 21 day aged sirloin with homemade Yorkshire pudding £15.50
 - Thursday – Garlic and rosemary leg of lamb £14.50
 - Friday – Honey glazed gammon £11.00
- All are served with seasonal vegetables and roasted potatoes

SAUCES £1.50 each

Bearnaise/ Green peppercorn/ Hollandaise/ Diane

SIDE ORDERS £3.60 each

Mixed leaves with toasted sunflower seed dressing / Buttered peas/ Jersey Royal potatoes
Broccoli with toasted almonds / Creamy mashed potato flavoured with truffle
Creamed spinach with shallots and smoked garlic / Triple cooked chips

& TO FINISH

Trio of chocolate mousse, freeze dried raspberries and raspberry sorbet	£8.75
Classic lemon tart with mixed berry compote and lemon crisp	£6.75
Sticky toffee pudding with vanilla ice cream	£6.00
Freshly cut seasonal fruit platter	£9.00
Home made selection of ice cream or sorbet	£6.00
British cheese platter with grapes and celery <i>(Oxford blue, Godminster organic cheddar, Wigmore)</i>	£11.00

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter