



Starters

Roasted red pepper & tomato soup, in house focaccia
Beetroot cured salmon, cucumber, lemon, radish, yuzu, dill,
beetroot, tuille

Braised chicken, leek & tarragon ballotine, pickled baby vegetables, mustard dressing

Mains

Roasts- roast sirloin of dry aged beef, Yorkshire pudding
Roast loin of locally sourced pork
Roast free range chicken breast, stuffing & chipolata
All served with roast potatoes, mixed vegetables, & pan gravy
Mixed board of all 3 meats available
(£8.50 supplement per Adult OR Child)
Herb gnocchi, chestnut mushrooms, Dorset blue Vinney & spinach
Cornish Hake, crushed baby potatoes, mussel velouté, herb oil

Desserts

Sticky toffee pudding, toffee sauce & vanilla ice cream

Dark chocolate tart, orange sorbet, Chantilly cream

Mango & passion fruit cheese cake, spiced pineapple & rum compote

Selection of 3 cheeses, truffle honey & biscuits (£5 supplement)

Adults 2 x course £30, 3 x course £37.50 Children 3-10 years 2 x course £15, 3 x course £18.75

Please Note:- We make a 12.5% discretionary service charge.