

Sunday Menu

Served 12:00 - 15:15

Starters

Smoked Ham Hock Terrine With house piccalilli and crispy toasts

8.50

Smoked Salmon

Celeriac and caper remoulade, salsa verde and pea shoot salad

8.75

Dorset Blue Vinny Salad

Burnt orange, dried cranberries, balsamic and maple dressing

7.95

Mains

Sharing Roast Platter for two

Smoked Beef Brisket, Whole Smoked Chicken Leg and Smoked Belly of Pork with:

Hog in Blanket, Beef-fat Roast Potatoes, Selection of Vegetables, Yorkshire Pudding and Beef Jus

50 (25 per person)

Add on Cauliflower Cheese Gratin

5.50

Nut Roast

Chestnut and Cranberry nut roast with:

Olive oil potatoes, Selection of Vegetables, Yorkshire Pudding and Vegetarian gravy

23

Junior Roast

(Choice of)

Beef, Pork Belly or Sausage with:

Beef-fat Roast Potatoes, Selection of Vegetables, Yorkshire Pudding and Beef Jus

13

Puddings

Bread and Butter Pudding with custard

6.50

Treacle Tart with Vanilla-Bean ice cream

6.95

Dark Chocolate and Burnt orange cheesecake

6.75

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the complete absence of allergens. Information on the 14 legally recognised allergens is available upon request. We are unable to provide information on any other allergens. We are not able to cater for severe allergies as cross-contamination may occur. We can only accept card payments. A discretionary service charge of 10% will be added to your bill.