

SUNDAY MENU

SNACKS

Gordal piquante olives (F,N,S,V)	3/6	Beef tartare tacos, horseradish, avocado (E,G)	6
Sourdough bread, salted butter (D,G,S,V)	6	Dorset crab slider (CR,D,E,G,M)	7
Homemade twiglets, smoked cheese (D,E,G,V)	5	Crispy lamb nuggets, anchovy mayonnaise (D,E,F,G,M)	7

SMALL PLATES

Chef's soup, sourdough bread (G,V,VG) Vegan without butter	8	Hickory smoked salmon, buttermilk pancake, trout roe, sour cream & chive (D,E,F,G)	14
Crispy pork belly bites, burnt apple purée, sage & onion (G,S)	11	Guinness & truffle rarebit, pickled walnut, red chicory (D,E,G,N,S,V)	10
Candy beetroot carpaccio, pear, celery & cashew nut remoulade (C,N,SY,VG)	10	Pork & duck liver terrine, date ketchup, crusty baguette (D,G,N,S)	12

Classic prawn cocktail, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 13

ROASTS

Chicken supreme stuffed with Cumberland sausage meat (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,V,VG)	20

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

LARGE PLATES

Beer battered local fish, chunky chips, peas, tartare sauce (D,E,F,G)	21
Pearl barley & root vegetable risotto, parsnip crisps, cavalo nero (G,VG)	22
Clam & prawn linguini, cherry vine tomato, pesto cream (CR,D,E,G,N,MO)	26

ROBATA GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) Add bacon £2	21

SIDES

Skinny Fries (VG) - Buttered mash (D,V) - Seasonal vegetables (D,V) - Creamed spinach (D,V) - Garden salad (M,P,VG) - Rosemary & seasalt fries, smoked paprika mayo (E,V) | All 4
Pigs in blankets (D,F,G,S) | 6

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.