



## *Sunday Lunch Sample Menu*

### **Starters**

Salmon and Prawn cocktail £10

Baked Camembert £9.50

Foragers salad, wild leaves, wild mushrooms, nettles, nettle dressing £12

### **Mains**

Roast sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, medley of broccoli, carrot and hispi cabbage with gravy £18.50

Roast rack of pork, stuffing Yorkshire pudding, roast potatoes, cauliflower cheese, medley of broccoli, carrot and hispi cabbage with gravy £17

Roast chicken, stuffing, Yorkshire pudding, roast potatoes, cauliflower cheese, medley of broccoli, carrot and hispi cabbage with gravy £16

Mushroom wellington, roast potatoes, medley of broccoli, carrot and hispi cabbage with gravy £14  
(ve)

Fish & Chips. Cider battered cod loin, chips, tartare sauce, crushed peas, lemon £18

*Main courses can be made smaller, perfect for children £11*

### **Desserts**

#### **Sunday Garden Crumble £8**

*Apple, rhubarb and plums from our garden with ice cream (v)*

#### **Baked Cookie Dough £8.50**

*white chocolate & raspberry dough with sauce and ice cream (v)*

#### **Chocolate Brownie £7.50**

*with seasonal fruit, sauce & vanilla ice cream (v)*

#### **Sticky Toffee Pudding £9**

*with salted caramel sauce and ice cream (v)*

#### **Chocolate Orange Tart £9.50**

*with seasonal fruit, crushed pistachios & ice cream (v)*

#### **Lemon Posset £8**

*with seasonal fruit and lavender shortbread (v)*

#### **Purbeck Ice Cream Sundae £9.50**

*your choice of 3 scoops, served with crushed pistachios, sauce, fruit & brownie pieces (ve available)*

*Allergen information – gf= gluten free; v = vegetarian; ve = vegan; cn = contains nuts  
(These dishes can be adapted to suite any dietary requirements)*