

Sunday Lunch

To Start

Heritage tomato and carrot soup (V)

With coriander

Baked mozzarella and Parma ham

with roasted asparagus

Heritage tomato and Vulscombe goats cheese salad (V)

With herb oil

Tempura prawns and Cajun mayonnaise

with fresh lime

The Mains

Roast Beef

with Yorkshire pudding and rich pan gravy

Roast Pork

with apple sauce, served with a pan gravy

Spiced monkfish

with sauté new potatoes, cured tomatoes and olive

Gnocchi (v)

with wild mushrooms served with parmesan, rocket and truffle oil

To Finish

Chocolate brownie

served with chocolate ice cream

Crème brulee

with blackberries and blackberry sorbet

Trio of Ice Cream

Honeycomb, strawberry & chocolate

West Country Cheese

Sharpham goats cheese, Cornish yarg with wild garlic, Dorset red, served with biscuits, grapes, celery, apple and chutney

£19 for two or £23 for three courses

Coffee and Petit Fours £6.50

Food allergies and intolerances – please ask our staff about the ingredients in your meal