



Sunday Menu

Starters

Warm table bread, garlic and salted butters, balsamic, olive oil **£6.50**

Marinated mixed olives **£4.00**

Roasted red pepper & tomato houmous, flatbreads **£5.00**

Homemade soup of the day, salted butter, bread roll (gf roll available) (v) **£5.50**

Whiskey & chicken liver parfait, brandy cherries, truffle butter, warm brioche **£8.50**

Potted hot smoked salmon, crème fraiche, capers, farmhouse soda bread **£8.25**

Salt & pepper squid, garlic mayonnaise, lime **£6.50**

Tempura vegetables, miso & sesame glaze, tzatziki dip (VG, GF) **£5.25**

Brunch

Avocado Florentine, toasted English muffin, spinach, poached egg, hollandaise **£8.95**

Add smoked salmon **£2.50** Add streaky bacon **£2.50**

Smoked haddock, braised leek & Parmesan bake, dunking toasts **£9.95**

Roasts

All our roasts come with roasted glazed carrots and parsnips, braised red cabbage, broccoli, fat roasted potatoes, Yorkshire puddings and lashings of gravy

Roasted native breed, dry aged topside of beef **£16.00**

Gloucester Old Spot cola & honey roasted gammon ham **£15.00**

½ succulent roasted chicken **£15.00**

Vegan vegetable wellington, new potatoes instead of roasties, vegan gravy (VG) **£13.50**

Mains

King prawn & chorizo linguine, garlic, chilli, lemon, olive oil **£16.50**

Sun blushed tomato fregola sarda, roasted squash, sprout tops, rocket & salsa verde (VG) **£12.95**

Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame & hoi sin dressing **£7.95/£14.50**

Pumpkin & pecorino tortelloni, squash puree, smoked almonds, sage, watercress (v) **£8.50 / 14.50**

Handmade chicken & ham hock pie, roasted & glazed root vegetables, creamed potatoes **£15.50**

Curried salmon fishcakes, Asian stir-fry vegetables, sweet chilli dressing **£7.95 / £13.95**

Sides

Crispy straw onions, ranch dressing (v) **£4.00**, Steamed green beans (V,GF) **£4.00**,

Mac n' Jack cheese croquettes, spicy mayo dip (v) **£4.50**, Rocket, Parmesan & red onion salad (V,GF) **£3.50**,

Skin-on fries or traditional chips (V,GF) **£3.50**, Creamed mashed potato (V,GF) **£4.00**

Add truffle & Parmesan to your chips **£1.00**

Sauces £1.50

Peppercorn, Bearnaise, Gravy

Desserts

Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (GF) **£6.00**

Warm apple & pear frangipane slice, rum & raisin ice cream **£6.00**

Marbled chocolate brownie, peanut butter mousse, salted caramel ice cream **£6.50**

Harvest pineapple & carrot cake, winter spiced orange compote (VG) **£6.00**

Signature apple & honeycomb crumble to share, vanilla ice cream & Bailey's custard **£10.50**

A selection of Purbeck ice creams & sorbets

One Scoop **£2.50** Two Scoops **£4.50** Three Scoops **£5.50**

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free

V - vegetarian VG - vegan GF - no gluten containing ingredients