

SUNDAY 30TH MARCH 2025 £58 PER PERSON

50% DEPOSIT REQUIRED UPON BOOKING

STARTER

Wild garlic and leek soup with crispy potato, dill oil (V/DF/GF)

* * * ters with salads. cured m

Selection of hors d'oeuvre starters with salads, cured meats, terrines, shellfish & seafood buffet

MAIN

Roast sirloin of English beef, Yorkshire pudding, beef dripping roast potato, seasonal vegetables, red wine jus. (Roast Chicken and Nut roast available)

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Pan fried red mullet, kohlrabi, radish & cashew nut salad, ginger beurre blanc

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Herb roasted rack of lamb, gratin potatoes, peas & asparagus, mint oil split jus

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Chargrilled polenta cake, Mediterranean vegetable, goat's cheese, red pepper emulsion

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Seared Cornish cod fillet, cockle, mussel & fennel bouillabaisse

DESSERT

Lemon meringue pie, Blood orange sorbet

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Madagascar vanilla creme brulé, lavender shortbread

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Selection of Dorset cheese, fig chutney, biscuits & grapes

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Chocolate sponge, chocolate fudge sauce, cherry ice cream

COFFEE & HOMEMADE TREATS £5 PER PERSON

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements

Food Allergies & Intolerance" – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

A discretionary service charge of 10% will be added to the total bill