

SUNDAY SET MENU

TWO COURSE £33 – THREE COURSE £38

TO START

SOUP OF THE DAY GF &  on request

CHEESE SOUFFLÉ 

Double baked coastal cheddar soufflé, shallots & rocket salad

PRAWN COCKTAIL GF on request

Atlantic prawns, crevette & Marie Rose sauce

CHICKEN LIVER PARFAIT GF on request

Toasted brioche, tomato chutney

MAIN COURSE

ROAST SIRLOIN OF ENGLISH BEEF

Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, red wine sauce

NUT ROAST WELLINGTON 

Nut roast, Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, vegan Gravy

ROAST CHICKEN SUPREME

Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, red wine sauce

ROASTED PORCHETTA

Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, red wine sauce

ORZO   on request

Orzo, Pecorino cheese, New forest mushrooms, toasted pecans

CATCH OF THE DAY GF

Buttered new potatoes, seasonal vegetables, caper butter sauce

FOR DESSERT

DESSERT OF THE DAY

Please ask your server for our dessert of the day

STICKY TOFFEE PUDDING 

Butterscotch sauce, clotted cream

CLUB ICE CREAM  **& SORBET**  GF

Two scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel Sorbets: mango, blood orange, blackcurrant, lemon.

SIDES £5

ROAST POTATOES GF

HAND CUT CHIPS GF

FRENCH FRIES GF

GREEN BEANS GF

ROCKET, SHALLOT & PARMESAN SALAD

Please notify us of **special dietary** requirements and we will provide menu choices using fresh ingredients as required. 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 12.5% will be added to the total bill.