

# SUNDAY SET MENU

2 COURSE £33 / 3 COURSE £38

## STARTERS

**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

## MAINS

**ROAST SIRLOIN OF ENGLISH BEEF**

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

**NUT ROAST WELLINGTON** 

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

**ROAST CHICKEN SUPREME**

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

**ORZO**,   on request

Orzo, Pecorino cheese, New forest mushrooms, Toasted pecans

**DISH OF THE DAY**

Please ask your server for our dish of the day

**WHOLE SEABASS**

New potatoes, seasonal vegetables, caper butter sauce

## DESSERTS

**DESSERT OF THE DAY**

Please ask your server for our dessert of the day

**STICKY TOFFEE PUDDING** 

Butterscotch sauce, clotted cream ice-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