



Sunday Roast

While you wait

Garlic & chilli marinated olives GF VG – 5

Homemade focaccia, sundried tomato & garlic butter – 5

Starters

Dorset clams, mixed squash & prawn bisque GF - 14

Braised venison cottage pie, parmesan mash GF - 12

Fried potato gnocchi, black trumpet mushrooms, tarragon cream – 11

Butterflied king prawns, capers, lemon & chilli salsa, brown butter GF - 16

Mains

Moules mariniere, homemade focaccia – 13

Scottish salmon tail, slow cooked leeks, caper, tarragon & lemon butter GF - 19

(All roasts are served with roast potatoes, buttered greens, roast carrot, parsnip & Yorkshire puddings)

Roast aged sirloin of beef – 24

Slow roast porchetta, apple sauce - 21

Romney Salt Marsh leg of lamb – 26

Pan fried chicken supreme – 19

Mushroom & Spinach wellington (V) – 18

Mixed roast (chicken, beef & lamb) – 29

Sides

Giant pigs in blankets – 5 - Cauliflower cheese – 6 - Yorkie – 1.5 –

Mixed vegetables – 5 - Roast potatoes - 5