

# Sunday Menu

#### Starters

Soup of the Day with bread & butter (v)\* - £5.5

Heritage tomato caprese salad, fresh mozzarella & basil (v) - £6

Butterfly King Prawns in Panko, sweet chilli dipping sauce - £7.5

Braised beef bon bons, leaves, horseradish crème fraiche - £7.95

Baked balsamic fig, wrapped in prosciutto with blue cheese - £7.5

Baked camembert, crusty bread, caramelised onion chutney - £9

Half pint of Atlantic shell on prawns, crusty breads, leaves & Marie Rose dipping sauce (gf)\* - £9

#### Mains

Brewery Farm Beef burger, red onion jam, cheese, bacon (gf)\*- £14.5 Buttermilk fried chicken burger, chipotle sauce (gf)\*- £14.5 Served with fries, slaw, & gherkin

Beer battered fish, chunky chips, crushed peas & fresh tartare sauce (gf)\* - £14 Authentic Vegetable dhal, okra, fragrant rice, freshly baked naan (ve) - £13.5

## Sunday Roast

Brewery Farm Roast Beef, Yorkshire pudding - £16 (£12 smaller appetite) Dewlish Pork, apple sauce - £14.5 (£11 smaller appetite) Nut Roast (ve) - £13 (£10 smaller appetite)

Served with roast potatoes, roasted honey parsnips & carrots, butternut squash puree, broccoli & braised red cabbage

Add Cauliflower cheese for 2 - £3

### Dessert

Triple chocolate brownie, warm chocolate sauce, salted caramel ice cream - £6.5

Dorset apple cake, vanilla ice cream - £6.5

Key Lime pie cream puffs - £7

Earl Grey crème brûlée, berries & poppy seed shortbread - £6.5

Selection of Purbeck Ice Cream 1, 2 or 3 scoops £2/3/4.5

**Brewery Farm:** You'll see a lot about Brewery Farm throughout the menu! This is our own farm just opposite the pub where we rear our own organic animals bringing a new meaning to farm to fork!

Gf – gluten free | Ve – vegan | V – vegetarian | \* - gluten free on request

Menu October 2021

