



MOTHER'S DAY

2 COURSE £32 \ 3 COURSE £38

STARTERS

- Spiced lentil soup, courgette pakora, curry oil, naan bread
- Wild mushroom arancini, celeriac puree, pickled enoki, truffle foam
- Prawn & smoked salmon pate, cucumber jelly, melba toast
- Country pork terrine, pickled ratatouille, sourdough

MAINS

- Pot roast chicken, apricot stuffing, roast potatoes, cider gravy
- Duo of beef, Yorkshire pudding, roast potatoes, red wine gravy
- Pan roast cod, crushed new potatoes, wild mushroom sauce, burnt leeks
- Provencal vegetable strudel, roast potatoes, pesto, piperade sauce

ALL SERVED WITH SEASONAL & CLASSIC SUNDAY VEG

PUDDING

- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream
- Vanilla panacotta, rhubarb, honeycomb
- Pear & blackberry crumble, stem ginger custard
- Local cheeseboard (£1.5 supplement)

Allergies - please let a member of staff know of any allergies before ordering. Most dishes can be made to accommodate.

OUR INGREDIENTS & ETHOS

Where possible all of our ingredients are sourced locally from farms including our own just over the road and from small producers in Dorset & the surrounding counties

