



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

