



Sunday Lunch

Adults 2 courses for £24.95 | 3 courses for £29.95
Children's 2 courses for £14.95 | 3 courses for £22.95

Starters

Winter Vegetable Soup, Rosemary Bread (v)

Salmon, Crab, Avocado & Pear.

Coastal Cheddar Twice Baked Souffle, Cheddar Fondue Sauce, Caramelized Onion Chutney.

Smoked, Low & Slow Brisket, Celeriac Puree, Spiced Nuts, Pickled New Forest Mushrooms.

Mains

Smoked Salt Baked Celeriac, Parsnip Puree, Chestnut Crumb, Salsify, Winter Truffle. (v)

Slow roast pork belly, crispy roast potatoes, caramelised vegetables, cauliflower cheese, crackling, burnt apple puree, gravy.

Pan fried, corn fed chicken breast, crispy roast potatoes, carrot puree, Yorkshire pudding, caramelised vegetables, cauliflower cheese, gravy.

Pan Fried Fillet of Sea Bass, Textures of Cauliflower (Puree, Pickled, Crumb, Charred), Raisin, Capers & Apple, Crisp Parma Ham.

Seasonal veg £4 / **Skin on fries £4** / Allotment salad £4 / **Sweet potato fries £4**

Puddings

Chocolate, Pear & Walnut.

Wimborne Pig's ginger syrup sponge, lemon & vanilla chantilly.

Sticky toffee pudding, toffee sauce, clotted cream ice cream.

2 scoops of Purbeck ice cream and/or **sorbet**

Wimborne Pig cheeseboard (*supplement of £2.5*) served with homemade sea-salt crackers & chutney

Most dishes can be served Gluten Free, please let us know if you have any food intolerances or allergies.