



Sunday Lunch

Adults 2 courses for £26.95 | 3 courses for £31.95
Children's 2 courses for £16.95 | 3 courses for £24.95

Starters

Low & slow ballotine of brisket & pork belly, house kimchi, harissa emulsion

Coastal cheddar twice baked souffle, fondue sauce, onion chutney.

Rope grown mussels in a harissa & lime sauce, homemade bread.

Duo of locally caught mackerel, pickled cucumber, lemon & dill cured fennel, herby crostini.

Mains

Allotment grown beetroot hummus, paprika chickpeas, baby carrots, smoked courgette,
local honey, Rosary Ash goat's cheese, candied seeds (v) (vegan)

Low & slow cooked pork belly, crispy roast potatoes, carrot puree, Yorkshire pudding,
caramelised vegetables, cauliflower cheese, Yorkshire pud, gravy.

Pan fried sea bass fillet, lemon & dill crushed potatoes, spinach, red pepper coulis,
salsa rossa

2 hour brined, pan fried chicken breast, sweetcorn & carrot puree, spring onion quinoa,
rainbow chard salsa..... or Chicken roast.

Seasonal veg £4 / Skin on fries £4 / Mixed salad £4 / Sweet potato fries £4

Pud's

Summer fruit Knickerbocker glory (It will bring back memories!).

Vanilla & Peach 'Burnt Cambridge', thyme

Poached Rhubarb, lemon curd, apple consume, lemon sorbet

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