



## 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

Soup of the Day, Homemade Bread.

Coastal cheddar twice baked souffle, fondue sauce, onion chutney or "Love it or Hate it" Marmite fondue sauce, onion chutney.

Smoked duck breast, celeriac remoulade, squash jam, goat's curd, candied pumpkin seeds.(G.F)

Local 'Mussels of the Moment' warm homemade bread.

### Mains

Low & slow cooked brisket, crispy roast potatoes, carrot puree, Yorkshire pudding, caramelised vegetables, cauliflower cheese, gravy

Roasted aubergine, harissa butterbeans, cavolo nero, rosemary pesto. (vegan)

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

Oven baked south coast cod fillet, sage crushed potatoes, samphire & spinach, smoked squash puree.

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

Allotment grown beetroot rosti, crispy roast potatoes, carrot puree, Yorkshire pudding, caramelised vegetables, cauliflower cheese, vege gravy

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

### Puddings

Sticky toffee pudding, toffee apple sauce, marmalade ice cream, candied trail mix.

Blackberry, pear & white chocolate crumble, clotted cream ice cream or white chocolate crème anglaise. (G.F)

Autumnal Eton Mess: orange curd, hazelnut meringue, honey figs, spiced rum crème patisserie, hazelnut puree.

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.