



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.

Smoked salmon rilette, lemon kimchi, kohlrabi, dill blinis.

Duck rilette, beetroot & fig chutney, dressed leaves.

Mains

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

Celeriac & apple rosti, crispy roast potatoes, carrot puree, Yorkshire pudding, caramelised vegetables, cauliflower cheese, Yorkshire pud, vege gravy

Corn fed chicken breast, crispy roast potatoes, carrot puree, Yorkshire pudding, caramelised vegetables, cauliflower cheese, Yorkshire pud, gravy

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

Pan fried local Brill (Poole Quay), celeriac & thyme mash, savoy cabbage & leeks
Vermouth cream sauce, anchovy & caper jam. (G.F).

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

Puddings

Stem ginger sponge pudding, lemon Chantilly.

Apple frangipane, white chocolate crème anglaise.

Chocolate, pear & walnut

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.