

SMITHS

KITCHEN

Starters

Venison Carpaccio, Blackberry Vinegerette , Endive.
Smoked Salmon Mousse, Foccacia Stick
Whipped Feta, Pine Nuts, Salsa Verde, Sourdough

Mains

Crispy Slow Cooked Dorset Pork Belly
Sirloin of Dorset Beef & Pulled Brisket
Roasted Beetroot, Mushroom and Lentil Wellington

All served with Roast Potatoes, Yorkshire Pudding,
Stuffing Bon Bon, Seasonal Vegetables and
Litton Cheddar Leeks.

Desserts

Sticky Toffee Pudding, Salted Caramel Sauce, Cream,
Vanilla ce Cream and Red Currants
Blackberry, Apple and Fig Pavlova
Chocolate Petit Fours

Roast lunch Single Course £22

2 Courses £30

3 Courses £35