

## SAMPLE SUNDAY MENU

Homemade breads, olives, oil & aged balsamic 7.50

Truffled cauliflower soup, burnt almonds, chive oil & homemade bread 8.00

Roasted squash, goats curd, sage & pumpkin seeds 10.00

Crevettes, confit garlic, chilli & spring onion butter 12.00

Cod & pancetta fishcake, pickled fennel, pea & broad bean salad 10.00

Baked Somerset Camembert, confit garlic, crispy onions, gooseberry chutney & breads  
15.00

Dorset Charcuterie..Bresola, Coppa, Venison salami & Pink peppercorn chorizo, olives,  
gherkins, sun blushed tomatoes & breads 14.00/25.00

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Fossil Farm 28 day dry aged sirloin, Yorkshire pudding & horseradish 25.00

Free Range Dorset chicken, pigs in blanket & bread sauce 23.00

Mushroom, pecorino & nut loaf 18.00

All served with roast potatoes, cauliflower gratin, honey & mustard parsnips & peas al la  
Francais

Whole black bream & caper butter or Portland dressed crab, grapefruit, chilli & garlic  
emulsion 30.00

Served with fries, mixed leaf & pickled fennel salad

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Vanilla & ginger cheesecake, honeycomb ice cream 8.50

Sticky toffee pudding, butterscotch sauce & vanilla ice cream 9.00

Blackberry & chocolate trifle 8.50

Affogato..Espresso, vanilla ice cream & cantucci 7.50

West Country cheeses, biscuits & chutney 16.00

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A 10% discretionary service charge will be added to your bill...Thank you!!