

## SUNDAY 11TH AUGUST LUNCH MENU

### APERITIF

**NYETIMBER** 9.00  
Classic Cuvée sparkling, England 125ml

**GIN & TONIC** 5.00  
Rangpur Gin & Fever-Tree tonic

### TO NIBBLE/SHARE

**MIXED ITALIAN OLIVES** 3.00

**HOMEMADE BREAD** 4.00  
Roasted garlic, oils & balsamic

**SMOKED CODS ROE** 5.00  
Homemade focaccia

**CURED MEATS SHARING BOARD** 15.00  
Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic

### MAINS

**ROAST CHICKEN** 14.00  
Wild garlic & thyme stuffing

**RARE SILVERSIDE OF  
HEREFORD ROAST BEEF** 15.00  
Horseradish crème fraîche

**ROAST PORK** 14.50  
Slow roasted pulled pork shoulder, apple sauce, crackling

### DESSERTS

**STICKY TOFFEE PUDDING** 6.50  
Clotted cream ice-cream

**CLOTTED CREAM PANNA COTTA** 7.00  
Cheddar strawberries, raspberries, meringue  
Strawberry ice cream

**BITTER CHOCOLATE DELICE** 7.50  
Salted caramel ice cream, candied walnuts

### STARTERS

**SOUP OF THE DAY** 6.50  
Fresh homemade bread

**HAND PICKED DORSET CRAB** 10.00  
Cucumber crème fraîche, rice cracker  
Granny Smith apple & parsley oil

**ISLE OF WIGHT TOMATOES** 7.50  
Kefir, balsamic jelly, micro basil, olive crumb

**CHEW VALLEY RAINBOW TROUT** 8.00  
Seaweed mayonnaise, dill pickles, bread

**CORNISH MUSSELS** 7.00  
Chorizo, leeks, Somerset cider, cream

**BEEF TARTARE** 8.00  
Radish, charcoal mayo, shimeji mushrooms  
Wild garlic capers, grated egg yolk

**NUT ROAST** 14.00  
Vegetarian gravy

**WHOLE MEGRIM SOLE** 22.00  
Jersey Royals, warm tartare sauce, rock samphire  
spring onions

**All roasts are served with seasonal vegetables,  
cauliflower cheese & a Yorkshire pudding**

**HONEY & LAVENDER PARFAIT** 6.75  
Sloe gin jelly, honeycomb ice cream, blueberries

**SELECTION OF SORBETS  
AND ICE-CREAM** 2.00/scoop

**SELECTION OF LOCAL CHEESES** 2 for 7.00  
Crackers, chutney, apple, celery 3 for 9.00  
(please ask a member of staff for choices) 4 for 10.00