

## Sample Menu

12 - 4pm



## Sunday Lunch Menu

### Starters

Mediterranean Marinated Olives £4.00 **V**

Freshly Baked Breads with Oil, Balsamic Reduction & an Olive Tapenade £4.95 **V**

Fresh Garden Pea & Mint Soup with Freshly Baked Bread £5.50

Crayfish Cocktail £7.50

Marie Rose Sauce and Brown Bread & Butter.

Beetroot & Blue Cheese Risotto £6.50 **V**

The Oak Platter £13.50

Smoked Chicken, Milano Salami and Hartgrove Coppa, Ham Hock Terrine, Dorset Salami, Spicy Dorset Chorizo accompanied with our own Pickled Vegetables, Aioli Dip and Rye Bread.

Mini Baked Camembert (150g) £8.50 **V**

studded with Garlic & Rosemary, with Crusty Bread, Tomato Chutney and Apple.

Grilled Rosary Goats Cheese £6.00

with a Beetroot Chutney & a Balsamic Glaze.

Venison & Wild Mushroom Terrine £6.50

with Seasonal Leaves, Onion Chutney & Toasted Brioche.

### Traditional Roasts

Roast Corn - Fed Chicken Breast with Sage & Onion Stuffing £13.50

Dry Aged Rare Sirloin of Beef (28 Days) with Yorkshire Pudding £16.00

Each accompanied with Duck Fat Roast Potatoes, Market Vegetables and Gravy

### Mains

Smoked Salmon & Crayfish Salad with New Potatoes & Marie Rose Dip £14.00

Asparagus & Somerset Brie Quiche with Seasonal Salad & Cornish New Potatoes £13.00 **V**

Pork & Cheese Ploughman's Pork & Egg Terrine with Coastal Cheddar served with our own Beetroot Chutney & Rye Bread £12.50

Breaded Plaice Fillet with Seasonal Salad, Tartare Sauce & Triple Cooked Chips £13.50

Smoked Chicken & Feta Salad with Pomegranate & Cornish New Potatoes £14.00

Fillet of Rockbourne Trout with Asparagus Spears, New Potatoes and a Basil Dressing £14.50

Breaded Lemon Sole Goujons with Seasonal Salad, Tartare Sauce & Triple Cooked Chips £14.50

### Side Orders

Duck Fat Roast Potatoes £3.50

Yorkshire Pudding £1.00

Seasonal Vegetables £3.50

Please be aware that all our food is freshly cooked to order, during periods of busy service there may be a short delay