

# Lunch Menu

Served between 12:00 - 15:00



PLEASE CHECK THE BLACKBOARD FOR OUR DAILY SPECIALS

## Small Plates

Soup of the Day with Bread and Butter (V*) (Ve*) (GF*)	7.00
Homemade Scotch Egg with Brown Sauce	6.50
Bowl of Whitebait tossed in Panko Breadcrumbs and served with Lemon Mayo (GF*)	8.50
Mature Cheddar & Leek Tart with Baby Leaf Salad (V)	8.50
Plaice Goujons served with Baby Leaves & Aioli	8.80
Beetroot Hummus, Marinated Olives and Breads (V)(Ve)	6.70
Baguette filled with Cured Salmon, Cream Cheese, Shredded Lettuce, Lemon Wedge (V)	9.80
Ploughman's Baguette with Ham, Cheddar, Tomato, Lettuce, Vegetable Pickles & Chutney	9.80

## Pub Classics

Deep fried Market Fish with Chips, Mushy Peas, and House Tartar Sauce (GF*)	17.50
Coconut Chickpea Curry with Toasted Coconut, Basmati Rice, Poppadum, Chutney (Ve)(V)(GF)	14.50
Charcuterie Platter – Cured Meats, Ham, Cured Salmon, Sun blush Tomatoes, Marinated Olives, Mozzarella, Chilli Jam and Breads	14.50
Sandridge Farm baked Ham with Two Hens Eggs and Traditional Chips (GF)	14.50
Blade of Beef "Chasseur Style" with Mash Potato, Greens and topped with Onion Rings (GF*)	18.50
Buttermilk Fried Crispy Chicken Burger with Paprika Mayo, crisp Lettuce and Gherkin in a toasted Brioche Bun, topped with Onion Rings and served with Koffman's Fries (GF*)	16.00

## Children's (under 10s)

Pasta with Tomato Sauce and Grated Cheese (V)	6.00
Market Fish and Chips with Peas (GF*)	8.50
Baguette style Cheese and Tomato Pizza (V)	5.00
Chicken Goujons with Mash and Peas	7.00

## Sides

Traditional Chips	3.50
Cheesy Chips	4.00
Onion Rings	4.00

## Desserts

Desserts of the Day – Please see our Board or ask your Server	7.00
Sticky Toffee Pudding with Custard or Cream (V)	7.00
Chocolate Brownie topped with Salted Caramel Ice Cream and Caramel Sauce (GF)(V)	7.00
Affogato, Espresso, Vanilla Ice-cream, Biscotti (Ve) (GF*)	5.00
Selection of Ice Creams / Sorbets (scoop)	1.80
Chefs Cheese Board – Wesleydale, Godminster Organic, Dorset Blue Vinney, Grapes & Crackers (V)	9.80

GF = Gluten-Free V = Vegetarian Ve = Vegan — \* Gluten-free is available on request, Vegan \* available on request.

Please note our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request.

THE MENU IS INDICATIVE AND MAY BE SUBJECT TO CHANGE An optional service charge of 10% is added to your bill. ALL the service charge goes to our hard-working team. If you wish to opt out of this service charge, please ask a member of the staff who will deduct it from your bill before payment. Thank you.

# Sunday Menu

Served between 12:00 - 15:30



[PLEASE CHECK THE BLACKBOARD FOR SPECIALS](#)

## Small Plates

Soup of the Day with Cottage Roll and Butter (GF*)	7.00
Scotch Egg with Brown Sauce	6.50
Beetroot Hummus, Marinated Olives and Breads (Ve)(V)	6.70
Smoked Salmon Pate with Toast, Baby Salad Leaves, Capers, Lemon	8.50
Whitebait tossed in Panko breadcrumbs served with Lemon Mayo (GF*)	8.50
Baguette filled with Topside of Beef, Leaves, Horseradish Cream Or Roast Pork & Apple Sauce	9.50

## Mains

Roast Topside of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy (GF*)	19.50
Roast Pork, Sage and Onion Stuffing, Apple Sauce, Roast Potatoes, Seasonal Vegetables and Gravy	18.00
Deep fried Market Fish with Chips, Mushy Peas, and House Tartar Sauce (GF*)	17.50
Charcuterie Platter – Cured Meats, Ham, Cured Salmon, Sun blush Tomatoes, Marinated Olives, Mozzarella, Chilli Jam, Breads (GF*)	14.50
Roasted Celeriac Steak, Green Tahini Sauce, Roast Potatoes, Vegetables and Gravy (Ve) (V) (GF)	14.00
Leek & Cheddar Tart, House Salad, Chutney, Koffman's Fries (V)	10.50

## Children's (under 10s)

Children's Roast with Roast Potatoes, Seasonal Vegetables and Gravy (GF*)	9.50
Pasta with Tomato Sauce and Grated Cheese (V)	6.00
Market Fish and Chips with Peas (GF*)	8.50
Chicken Goujons with Mash and Peas	7.00

## Sides

Traditional Chips	3.50
Cheesy Chips	4.00

## Desserts

Desserts of the Day – Please see our Board or ask your Server	7.00
Sticky Toffee Pudding with Custard or Cream (V)	6.00
Chocolate Brownie topped with Salted Caramel Ice Cream and Caramel Sauce (GF) (V)	7.00
Affogato, Espresso, Vanilla Ice-cream, Biscotti (Ve) (V) (GF*)	9.00
Selection of Ice Creams / Sorbets (per scoop) (Vegan available)	1.80
Chefs Cheese Board – 3 Cheeses Wesleydale & Cranberry, Godminster Organic, Dorset Blue Vinney, Grapes & Crackers (V)	9.80

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