



The Dorset Sunday Lunch



Please order at the bar

All our dishes are prepared to order, please allow sufficient time to dine.

If you wish to change any item on your dish we will try to accommodate you, this may not be possible in busier periods. It may be easier to choose another item as some ingredients cannot be changed or removed.

Sharing Plates

Cured Spanish meat and cheese board including: Spanish tortilla, olives, membrillo, marinated baby onions, caper berries, cornichons, tomato & olive oil dipping sauce with crusty bread

For one £7.50
For two £12.50

The Dorset Mezze including: Grilled Mediterranean vegetables, marinated mushrooms, houmous, tzatsiki, stuffed peppers, mixed olives, stuffed vine leaves, tomato & mozzarella salad, beetroot & onion salad and toasted pita

Ideal for sharing £12.50

Mains

Our own beer battered fish with chips, mushy peas, home-made tartare sauce and lemon £10.50

Roast Pork with crackling and apple sauce £11.95

Roast Topside of Beef £11.95

Rubbed & Rolled Leg of Lamb £11.95

Free range Roast Chicken - served with stuffing & chipolata £10.50

Home-made Vegetable Nut-Roast - served with mushroom gravy £9.50

All our roasting meat is supplied by 'Bird in Eye Farm, Uckfield'. Roasts are served with roast potatoes, homemade Yorkshire pudding, rich gravy and a selection of fresh vegetables. We also offer smaller roast portions for smaller appetites. Please ask at the bar for details.

Desserts

Selection of 5 local cheeses, with home-made chutney, quince jelly and biscuits £7.50

Ice cream and sorbets – Please ask for our flavours per ball £1.25

Please ask for our dessert of the week

If you suffer from food allergies please ask a member of staff who will be able to advise you if the dish is suitable.
We cannot guarantee any products are free from nuts or nut derivatives. All dish ingredients may not be listed in the dish descriptor.