



## Starters

### Soup of the Day

House Bloomer (V)

### Layered Beetroot Terrine

Goats Curd, Horseradish, Pickled Onion, Watercress

### Oak Smoked Salmon

Pepper Cream Cheese, Pickled Cucumber

### Duck Liver Parfait

House Chutney, Toasted Brioche

## Mains

### Roast Sirloin of Dry Aged Beef

Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes and Gravy

### Roast Corn Fed Chicken Breast

Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes and Gravy

### Beer Battered Haddock

Triple Cooked Chips, Crushed Peas, Tartare Sauce

### Pappardelle Pasta

Wild Mushroom, Spinach, Dorset Blue Vinny, Toasted Pine Nuts (N)

## Desserts

### Chocolate & Ale Cake

Chocolate Delice, Passionfruit Gel, Chantilly Cream

### Vanilla & Cinnamon Pannacotta

Poached Yorkshire Rhubarb, Granola

### Warm Banana & Pecan Pudding

Cinnamon Cream, Glazed Banana, White Chocolate Ice Cream (N)

### Cheese Board (£4 supplement)

Local Cheeses, Celery, Chutney, Biscuits

2 Courses £29.00pp

3 Courses £35.00pp