

Sunday Menu

2 COURSES £25.50 | 3 COURSES £29.50

STARTERS

Soup of the Day GFO, DFO, VEO
crusty bread roll

Prawn Cocktail
Marie Rose sauce and paprika

Chef's Special Blue Cheese Stuffed Honey Roast Pear GF, V
toasted walnuts, rocket and balsamic glaze

Grilled Goat's Cheese Salad
grapes, grilled peppers, toasted pine nuts with a balsamic glaze

ROASTS & MAINS

Gold Room Sunday Roast
choice of: roast beef, pork loin or chicken breast
all served with traditional roast garnish, Yorkshire pudding and rosemary gravy

Sirloin Steak GF
grilled asparagus, tomato, peppercorn or blue cheese sauce, with chips or sweet potato fries (£10 supplement)

Caesar Salad GFO, VO
baby gem lettuce, Caesar dressing, croutons, crispy bacon, soft boiled egg, parmesan
Add: chicken £4.50, king prawns £5.50, ½ avocado £3.50

Pan-Fried Sweet Chilli Salmon Fillet GF, DF
Asian-style stir-fried vegetables, sautéed pak choi, sweet chilli sauce

Poached Cod Fillet GF, DFO
crushed parsley new potatoes, green beans and chive cream sauce

Roast Pumpkin & Mushroom Loaf V
served with traditional roast garnish, Yorkshire pudding and rosemary gravy

Wild Mushroom Pappardelle V
black truffle scented pasta, creamy wild mushroom sauce, rocket, garlic bread

TO FINISH

Apple & Berry Crumble V
served with vanilla ice cream

Selection of Ice Cream V
choose from vanilla, chocolate or strawberry

Baked Vanilla Cheesecake
V, GFO
with a juicy berry compote

Salted Caramel Brownie
VEO, GFO
chantilly cream or vanilla ice cream

Dorset Cheese Sampler GFO
grapes, crackers and Collingwood chutney (£2.50 supplement)

VE - Vegan | VEO - Vegan Option | V - Vegetarian | VO - Vegetarian Option
GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option

Allergies and intolerances – please inform one of our team with your requirements.
A 10% discretionary service charge will be added to your bill and distributed in its entirety to our team.