

## Lunch Party Menu – February

(available Monday – Saturday for tables of 8 or more)

**Nibbles.....** nuts & olives - £4.50 / A selection of bread - £2.50 / whitebait with Marie Rose sauce - £4.50

### Starters.....

White onion & Thatchers cider soup with parmesan crostini (V)	7.00
Wild fennel cured rainbow trout, courgette & fennel salad with chilli oil dressing	8.50
Pan-fried partridge breast, black pudding, five spiced red cabbage & winter truffle vinaigrette	7.50
Potted Creedy carver duck leg, pickled red onion, fresh green chilli & ciabatta bread	8.00
William's pear & quince tart tatin, Dorset Blue Vinny & candied walnuts (V)	7.50

### Main Courses.....

Mustard-glazed ham, free-range eggs & triple-cooked chips *	12.00
Home-made beef burger with smoked cheese, bacon & chutney, coleslaw, salad & chips	15.00
Cornish pan-fried fillet of bream, pickled sweet potato, cauliflower fritter, almonds & curry oil	21.50
Ricotta gnudi, wilted spinach, roast chestnuts, pumpkin purée & shavings of black winter truffle (V) *	15.00
Roundhill Farm rump steak, chips, spiced cafe de Paris butter, tomatoes & pickled vegetable salad *	21.50
Braised breast of Dorset lamb, wild mushrooms, salsify, onion soubise & fondant potato	21.00
Battered Cornish hake, tartar sauce, triple-cooked chips, mushy peas *	14.50

*\* denotes children's versions are available at half price but only available for children of 13 years & younger*

### Puddings.....

Three scoops of home-made Rose & Crown ice cream &, or sorbet	5.75
Selection of three English cheeses, Rose & Crown chutney, biscuits, grapes & quince	8.50
Forced Yorkshire rhubarb cheesecake, champagne poached rhubarb & rhubarb sorbet	7.50
Dark Chocolate fondant, blackberry coulis & blackberry ice cream	8.00
Sticky toffee pudding with ginger sauce & vanilla ice cream	7.00