

Lunch Party Menu – March

(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.....

Fire roasted purple beetroot with sheep's curd & a spiced nut granola (V)	7.00
Pressed & sliced Sandridge Farm pork belly with a frisee salad & a caper & raisin dressing	7.50
Black pudding & smoked haddock scotch egg with a fish roe mayonnaise & micro coriander	8.00
Jerusalem artichoke soup with roasted lemon oil & crispy Jerusalem artichoke (V)	7.00

Main Courses.....

Battered Cornish hake, tartar sauce, triple-cooked chips, mushy peas *	14.50
Pan-fried guinea-fowl breast with chorizo, petit pois a la francaise & ratte potatoes	17.50
Tandoori dusted monkfish tail with spinach, cauliflower pakoras, poppadum & cauliflower puree *	22.50
Roundhill Farm rump steak, triple cooked chips, confit tomatoes, green salad & garlic hollandaise *	22.50
Home-made beef burger with smoked cheese, bacon & chutney, salad & chips	15.00
Root vegetable & cavolo nero wellington with gorgonzola sauce & candied walnuts (V) *	15.50
Mustard-glazed ham, free-range eggs & triple-cooked chips *	12.00

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

To Share..... Rosemary roasted rack of Dorset lamb with ratte potatoes, confit tomatoes & garlic hollandaise sauce (Medium-rare - 45 minutes cooking time) 55.00

Puddings.....

Sticky toffee pudding with butterscotch sauce & vanilla ice cream	7.50
Yoghurt pannacotta with blueberry compote & tonka bean meringue	7.00
Chocolate brownie with chocolate chantilly & home-made white chocolate 'Aero'	7.50
Selection of English cheeses with R & C chutney, biscuits, grapes & quince	three – 8.50, all five – 12.50
A selection of home-made Rose & Crown ice creams & sorbets	one - 2.25, three – 5.75

