



Easter Lunch Menu

STARTERS

NORFOLK SOUP OF THE DAY

Served with a Crusty Bread Roll

CONFIT OF CHICKEN & HERB TERRINE
With Red Onion Marmalade and Toasted Brioche

NORFOLK PRAWN COCKTAIL

Served with Granary Bread

BEETROOT CARPACCIO

Topped with Warm Goats Cheese & a Sherry Dressing



MAIN COURSES

ROAST SIRLOIN OF BEEF AND YORKSHIRE PUDDING
Served with Roast Potatoes, Market Vegetables and a Red Wine Jus

ROAST LOIN OF PORK

Served with Black Pudding Bubble and Squeak, Market Vegetables and Cider Sauce

BEER BATTERED FILLET OF HADDOCK

Served with Chips, Crushed Peas & Tartare Sauce

WILD MUSHROOMS, LEEK AND NEW POTATOES

Served in a Tomato and Herb Sauce topped with a Poached Egg and a Rocket Salad



DESSERTS

CHOCOLATE CHEESECAKE

With Purbeck Honeycomb Ice Cream

RUM AND RAISIN BRÛLÉE

With a Butter Shortbread Biscuit

SELECTION OF PURBECK ICE CREAMS AND SORBETS

With Chocolate Sauce

DORSET CHEESE PLATE

Served with Celery, Grapes & Crackers

£16.95 per person for 2 courses

£20.95 per person for 3 courses

POT OF TEA OR COFFEE £3.50 PER PERSON

(V) is suitable for vegetarians (GF) is gluten free (N) contains nuts or nut products. We cannot guarantee that all our dishes are 100% free of nuts or their deviations and our menu descriptions do not contain all ingredients. Please ask your waiter or waitress before ordering if you have any particular allergies or dietary requirements. All items are subject to availability.