



# Sunday Lunch Set Menu

2 Courses £30

3 Courses £35

## Starters

IOW Butternut Squash Soup Toasted Seeds, Crispy Chilli GF, DF, V, VE

Dorset Venison Salami with Garlic and Sloe, Rocket and Beetroot Salad DF

Twice Baked Smoked Pancetta Soufflé, Parmesan Crisp, Mustard Sauce

Cider Braised Leeks, Black Garlic Emulsion, New Forest Wild Mushroom, Truffle Foam

## Mains

Confit Pork Belly Smoked Bone Marrow Mash, Honey Glazed Carrot,  
Shallot, Mustard Red Wine Jus GF

Pan Fried Bream, Crushed New Potatoes, Creamed Leeks, Saffron Sauce GF

Cauliflower Risotto, Scorched Tunworth, Browns Farm Romanescu,  
Pickled Purple Cauliflower, Parmesan Crumb GF, V, VGO

Beer Battered Haddock & Chips, Tartare Sauce, Garden Peas, Lemon

8oz Cheese & Bacon Burger, Burger Sauce, Gherkin, Lettuce & Fries

## Sunday Roast

Roast Pork, Yorkshire Pudding, Duck Fat Roasties, Crackling & Apple Sauce, Seasonal Vegetables

Roast Beef, Yorkshire Pudding, Duck Fat Roasties, Seasonal Vegetables, Gravy

Beresford Roast, A mixture of both beef & pork, Yorkshire Pudding, Duck Fat Roasties,  
Seasonal Vegetables (£5 supplement)

Roast Breast of Chicken, Yorkshire Pudding, Duck Fat Roasties, Seasonal Vegetables

Nut Roast, Yorkshire Pudding, Roasties, Seasonal Vegetables V, VGO

## Sides (£6 each )

Creamed Mash V, GF | Tenderstem Broccoli with Hazelnuts & Beurre Noisette GF, V

Mixed Leaf Salad VE, GF | Skin on Fries VE

## Desserts

Frangipane Tart, Chocolate Ice Cream

Cinnamon & Cardamom Creme Brulee, Shortbread

Spiced Fruit Pudding, Toffee Sauce, Clotted Cream Ice Cream

Selection of Artisan Cheeses, with Chutney & Cracker

V Vegetarian | VE Vegan | GF Gluten Free | V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | CDF Can be Dairy Free |  
VGO Can be made Vegan | CGF Can be Gluten Free

Please let a team member know of any allergies or dietary requirements  
A 10% discretionary service charge will be added to your final bill and is distributed to all staff