



## **Sample Lunch Menu**

**2018**

**12 – 2.30 p.m.**

### **Baked West Bay crab**

served in 2 scallop shells with a Coastal cheddar cheese crust, leafy salad garnish, bread & butter  
14.00

### **Natural smoked haddock**

soft poached Cedar Organic egg, leeks, crushed potatoes, whole grain mustard fish cream sauce (gf)  
14.50

### **Cornish hake fish cake**

Lemon dressed pea shoots, tartar sauce (gf)  
11.50

### **Deli cooked ham,**

Cedar organic eggs, and chef's hand cut chips (gf)  
11.50

### **Local wild venison sausages**

braised red cabbage, curly kale, mashed potato, Port & cranberry sauce  
12.00

### **Steak & ale pie**

roasted root vegetables and new potatoes, onion gravy  
11.00

### **Avocado on sourdough toast**

served with pine nuts, Tabasco sauce, lime and leafy salad  
9.50

### **Baked Rosary goats' cheese**

butternut squash, beetroot relish, toasted walnuts, crispy croutons,  
honey & mustard dressed watercress (v)(gf with no croutons)  
11.00

### **Tomato, rocket and olive tortiglioni,**

Old Winchester cheese (v)  
9.50

### **Devon pasty**

(steak or roasted vegetable) with chutney and salad leaves  
9.00

### **Toasted smoked salmon & cream cheese English muffin,**

served with salad leaves and a vodka cream dressing  
9.50

### **Toasted cheese & onion English muffin**

served with salad leaves and Chunk's tomato & chilli chutney  
8.50

### **West Country cheese plate**

served with biscuits and local chutney  
10.50

### **-Chef's Homemade Soup of the Day £6.50-**

Pea & ham soup with bread & butter



**-Desserts £5.50-**

Sticky toffee pudding, fig & honey ice cream, caramel sauce

Warm Dorset apple cake, Chantilly cream

Chocolate praline mousse served with cherries in Kirsch

Lemon pot, passion fruit and meringue

**SAMPLE TWO-COURSE  
SET LUNCH MENU  
£15**

**ONE MAIN COURSE**

**Cornish hake fish cake (gf)**

Lemon dressed pea shoots, tartar sauce

**Steak & ale pie**

roasted root vegetables and new potatoes, onion gravy

**Baked Rosary goats' cheese(v)**

butternut squash, beetroot relish, toasted walnuts, crispy croutons,  
honey & mustard dressed watercress (gf with no croutons)

**PLUS ONE DESSERT**

Warm Dorset apple cake, Chantilly cream

Chocolate praline mousse served with cherries in Kirsch

Lemon pot, passion fruit and meringue