

SUNDAY MENU

STARTERS & SHARING PLATES

All £7.50 or build your own sharing plate: 2 for £14 / 3 for £20

BAKED FIELD MUSHROOMS (V) *

stuffed with red onion marmalade & local brie with a salad garnish

BUTTERMILK FRIED SHRIMP *

with gem lettuce and lime & ginger mayo

LOCAL SMOKED MACKEREL PATE *

with heritage beetroot, homemade celeriac remoulade and toasted croutes

CONFIT DUCK FILO PARCELS

with hoisin sauce, spring onions and pickled cucumber

BAKED CAMEMBERT (V) *

studded with rosemary & garlic served with Dorset knobs and focaccia croutes

ILCHESTER EGG

local free range egg, encased in Balson's tudor rose sausage meat, with Hogsbottom sweet chilli & red pepper jam with a salad garnish

FALAFEL (VG) *

with homemade Asian slaw, sweet chilli hummus and a salad garnish

BUTTERMILK FRIED CHICKEN STRIPS

with garlic mayo dip and homemade slaw

TRADITIONAL SUNDAY ROASTS

£12.95 (REGULAR) / £9.50 (SMALL)

A choice of roast local butchers meats, served with roast potatoes, roasted root veg and seasonal greens, with homemade sausage meat stuffing and gravy.

LOCAL TOPSIDE OF BEEF / LOCAL SHOULDER OF PORK / BONED & ROLLED LOCAL TURKEY BREAST

NUT ROAST (VG) £12.50

with roast potatoes, roasted root veg, seasonal greens & vegan gravy

WHITBY SCAMPI £9 / £14

with chips, salad garnish and homemade tartare,

FISH & CHIPS * £9.50 / £15

Palmer's ale battered fish, with minted crushed peas and homemade tartare sauce

SALADS

All £15

CHICKEN CAESAR *

grilled or buttermilk fried chicken with gem lettuce, bacon lardons, Caesar dressing and anchovies

SHREDDED DUCK *

with hoisin sauce, spring onions, pickled cucumber and seasonal salad

WARM VEGAN SUPERFOOD SALAD (VG)

heritage beetroot & carrot, pearl barley, roasted courgettes, mixed beans and seasonal greens with basil dressing

**THIS MEAL IS EITHER GLUTEN FREE OR CAN BE ADAPTED TO BE UPON REQUEST.*

IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES, PLEASE INFORM YOUR SERVER WHEN PLACING YOUR ORDER