



## Easter Sunday Lunch

### Starters

Country Vegetable Soup (v)

Classic Prawn Cocktail with Homemade Mary Rose Sauce

Duck Liver Pate served with Pear Chutney & Melba Toast

Panko Coated Goats Cheese served with a Beetroot & Frisee Salad

### Main Course

Roast Sirloin of Aged Hereford Beef & Yorkshire Pudding (£3 Supplement)

Roast Leg of Lamb flavoured with Garlic & Rosemary (GF)

Roast Dorset Chicken flavoured with Lemon & Tarragon (GF)

Vegetable Filo Basket filled with Garlic & herb Vegetables topped with Cheese

Crumble

(All roast dishes are served with gravy, roasted potatoes & seasonal vegetables)

### Desserts

Homemade Warm Chocolate Brownie with Vanilla Ice Cream

Mascarpone & Raspberry Cheesecake

Home-grown Rhubarb & Blood Orange Trifle

Fresh Fruit Salad & Mango Sorbet

**2 Courses £22.50**

**3 Courses £25.50**

Our menu descriptions do not list all the ingredients, so please ask our staff if you have a particular allergy or requirement.  
Some food may contain nuts



## Bar Menu

Beer Battered Haddock, Steak Cut Chips, Tartar Sauce  
& Mushy Peas £14.00

Stirrups Homemade Beef Burger, Toasted Brioche Bun,  
Gherkin Relish, Cheddar, Bacon, Frites £14.00

Breaded Scampi, Chips & Salad Garnish £12.00

Chicken Nasi Goring with Fried Egg £13.95,  
Vegetable £10.95 (v), King Prawn £16.50

Free Range Chicken Caesar Salad, Cos Lettuce, Croutons,  
Anchovies, Egg, Bacon & Parmesan £13.00

Salmon Niçoise – Pan Seared Salmon, Green Beans, Olives,  
Tomatoes, Boiled Egg, Red Onions & Baby Potatoes £12.95

### Ciabattas

Roast Beef and Horseradish £8.50

Roast Lamb & Mint Sauce £8.50

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