

# Sunday lunch

Our Sunday roasts are served with all the trimmings, including bottomless crispy roasties, a rich gravy and giant Yorkshire puddings.

Perfect for getting family and friends together.

A Sunday well spent brings a week of content!

# Sunday Lunch



# ENJOY THE FULL SUNDAY EXPERIENCE

FIXED PRICE MENU 3 OR 2 COURSES

### **INCLUDES FILTER COFFEE**

\*Limited to 1 free child roast dinner per adult ordering from the Sunday Roast menu (excluding brunch options). Under 12's only. Free places do not include menu items from our children's menu or desserts

# **STARTERS**

### SOUP OF THE DAY

with a crusty bread roll

## CHICKEN LIVER AND COGNAC PATE

toasted sour-dough and Collingwood chutney

## STICKY GLAZED PORK BELLY

black pudding crumble, gala apple and prune compote

### **SCAMPI**

crispy, served with tartar sauce

### **PRAWN COCKTAIL**

with Marie Rose sauce and paprika

CLASSIC CAESAR SALAD (available as starter or main) baby gem lettuce, parmesan cheese, Caesar dressing and crispy bacon

### SUNDAY BRUNCH

# THREE EGG OMELETTE

£7.95

cheese and ham or mushroom with chips and salad garnish

MUSHROOMS & EGG ON TOAST VG £6.95

mushrooms prepared with paprika and lemon and served with a fried egg

### AMERICAN PANCAKES £7.95

fruits of the forest compote or maple syrup and crispy bacon

SUNNY BOURNEMOUTH EGGS £7.95

smashed avocado, chilli and lime, two soft poached eggs on toasted English muffins

STEAK & CHIPS £18.95

28 day mature Sirloin Steak with herb or ancho chilli butter

If you have any allergies or special dietary requirements please notify a member of our team

GF = Gluten Free GFO = Gluten Free Option
V = Vegetarian VE = Vegan

### MAIN COURSE

### **ROAST BEEF**

28 day mature topside of beef with all the trimmings and proper Yorkshire's

### **ROAST OF THE DAY**

ask about our special roast this Sunday

# CURRIED LENTIL WITH SWEET POTATO AND SPINACH VE

coconut rice, nann bread, poppadom, mango chutney

### **FISH & CHIPS**

beer battered cod, chunky chips, mushy peas and tartar sauce

BRITISH BEEF AND CRAFT ALE PIE GFO served with mash, gravy and peas

JACK FRUIT 'STEAK' & ALE PIE VE/GFO

with mash, vegan gravy and vegetables

CATCH OF THE DAY

ask about our fish of the day this Sunday

### **DESSERTS**

### CLASSIC VANILLA CRÈME BRÛLÉE

served with shortbread

# **CHOCOLATE BROWNIE**

with fresh cream or vanilla ice cream

# BAKED VANILLA CHEESECAKE

with a juicy berry compote

### **SELECTION OF ICE CREAM**

choose from vanilla, chocolate or salted caramel

# STICKY TOFFEE PUDDING

with salted caramel ice cream

### **AFFOGATO**

vanilla ice cream drowned with a shot of hot espresso

### **COCKTAILS**

# FLAT WHITE MARTINI

£10

rich and smooth, Black Cow Dorset Vodka with Baileys Irish Cream and fresh espresso

### **VIRGIN MARY**

£6.95

tomato juice, Tabasco, Worcester sauce, salt, pepper and celery

### **ELDERFLOWER SPRITZ (LOW)**

£5.50

easy-drinking refresher of St. Germain Elderflower liqueur, fresh lemon and Prosecco

# **GIN COLLINGWOOD**

£10

our house special cocktail of local Pothecary Gin, St. Germain Elderflower Liqueur and expressed orange