

Starters

SOUP OF THE DAY: Roasted Vine Tomato & pepper soup ~ Toasted Welbeck bread ~ Whipped butter £6 SHETLAND ISLE MUSSELS ~ Shallot and garlic cream ~ Chives ~ Welbeck focaccia £9 SMOKED HADDOCK FISHCAKE ~ Katsu mayonnaise ~ Fenugreek crushed peas ~ Fresh coriander £8 HERITAGE TOMATOES ~ Fior de latte mozzarella ~ Basil emulsion ~ Balsamic reduction ~ Kalamata olives £7 CRISPY FRIED CAULIFLOWER ~ Gochujang BBQ glazw ~ Pickled chilli ~ Sesame ~ Radish ~ Micro coriander £7 SAUTEED FOREST MUSHROOMS ~ Toasted sourdough ~ Winter truffle ~ Tarragon cream ~ Parmesan ~ Cep £9 WELBECK BAKEHOUSE BREADS ~ Extra virgin olive oil & aged balsamic of Modena ~ Slow roasted garlic bulb £6

Roasts

TRIO OF MEATS ~ Beef Rump / Pork Loin / Chicken Breast £25**RUMP OF BEEF** & FRESH GRATED HORSERADISH £22**HERB ROLLED PORK LOIN** WITH CRACKLING £21**CHICKEN BREAST** POACHED IN THYME BUTTER £20

ROASTED VEGETABLE & NUT PAVE £20

All roasts served with: Yorkshire pudding / Sausage meat stuffing / Herb roasted potatoes Carrot & swede mash / Roasted carrot / Al dente seasonal greens / Bone marrow gravy

Mains

HONEY GLAZED HAM ~ Hand cut beef dripping chips ~ Fried eggs ~ Piccalilli ~ House salad £20

BATTERED HADDOCK ~ Hand cut beef dripping chips ~ Minted mushy peas ~ Tartar ~ Lemon wedge £20

 $\label{eq:FRESHEGGCASARECCE PASTA \sim Chestnut mushrooms \sim Cep \sim Black truffle \sim Garlic bread \sim Parmesan \quad \pounds 20$

COUNTRY SAUSAGES ~ Creamed mash potato ~ Roasted carrot ~ Seasonal greens ~ Bone marrow gravy $\pounds 20$ (Available Vegetarian with Moving Mountains Plant Based Sausages)

Sides

Cauliflower cheese | Creamed mash potato | Beef dripping Chips | Roast potatoes | Garlic ciabatta £6

Desserts

BAKED CHEESECAKE BROWNIE \sim Biscoff crumb \sim Dulce de leche \sim Purbeck double chocolate ice cream £7

STICKY TOFFEE PUDDING \sim Salted muscovado sauce \sim Purbeck Madagascan vanilla pod ice cream £7

ETON MESS ~ Berry compote ~ French meringue ~ Raspberry gel ~ Fresh berries ~ Raspberry sorbet £6

ENGLISH CHEESE BOARD ~ Artisan Biscuits ~ Pickled celery ~ Grape chutney ~ Salted butter £8

AFFOGATO AL CAFÉ ~ Double espresso ~ Vanilla pod gelato ~ Lotus biscoff $\pounds 6$

PETIT FOURS ~ Chocolate dipped strawberries ~ Miso fudge ~ Homemade chocolates £6

TWO SCOOPS OF PURBECK DORSET ICE CREAM OR SORBET

Madagascan Vanilla Pod | Double Chocolate | Strawberry | Clotted cream | Rhubarb £6 Blood orange sorbet | Mango sorbet | Raspberry & sorrel sorbet | Strawberry sorbet £6

