

THE PUB

with

NO NAME

SUNDAY MENU

The Real Bread and Food Co Sourdough V
Served with bone marrow butter or truffle vegan butter 5

Dorset cured meats, cornichons, paprika potato crisps NGC 14

Starters

Seasonal Soup NGC VE 9.5
Add sourdough 2.5

Chicken liver parfait, brioche, Cumberland sauce, walnut 12.5

Heritage tomatoes, black olive, basil, feta, croutes V VEO GFO 12.5

Piri Piri monkfish 'scampi', ranch, celery, shallot, fennel, lime dressing 13

Cured Chalk Stream trout, cucumber, dill, caviar, quail egg GF 15

Roast

Roasted 35-day aged rump of beef GFO 24

Hampshire pork belly GFO 22

Chicken breast 20

Served with duck fat rosemary and garlic potatoes, Yorkshire pudding, roast carrot, garlic butter & nutmeg greens, red wine jus

or

Roasted butternut squash V/VEO 18

Served with

Roasted garlic & rosemary potatoes, toasted seeds, roast carrots, garlic oil & nutmeg greens, vegan red wine jus

Add

Cauliflower cheese V 5.5

Mains

Moving Mountains vegan patty, brioche bun, vegan nduja, smoked mayonnaise, pickled red onion, chunky chips VE 19

Battered haddock, chunky chips, pea puree and tartare sauce GFO 21

Brisket beef burger, brioche bun, chorizo jam, pickled onion, smoked mayo, fries 19

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Children's

Roast Beef 12
Roast chicken 12
Fish & chips 10
Chicken goujons 10
Beef burger 10
(Add cheese 1)
(Vegan patty available)

Desserts

Baked Alaska, strawberry, lime V 9
Salted chocolate tart, pistachio, tonka bean ice cream V 9.5
Lemon cheesecake, raspberry, lemonade raspberry sorbet VE NGC 10
Cheeseboard, Dorset red cheddar, Tunworth, Barkham blue, crackers, chutney V 18.5
Trio of sorbet V 10

Children's ice creams 2.5 per scoop

Vanilla
Strawberry
Chocolate

V - VEGETARIAN. VE - VEGAN. VEO - VEGAN OPTION. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION

If you have any allergies or dietary requirements, please let one of our team know.