

Starters

Soup of the Day – £5.50

Smoked Salmon and Mackerel with Crema Fraiche and Chives – £8.50

Smooth Duck Liver Pate with Fig Jam and Onion Confit on Toast – £7.00

Cricketers Salmon Fish Cakes – £6.95

Calamari served with Tartare Sauce and Lemon Wedge – £7.50

Duck Salad with Orange Segments, beetroot and Duck Dressing – £7.95

Cricketers Salad, Tomato, Avocado, Mozzarella, Boiled Egg, Atlantic Prawns and Marie Rose Sauce – £9.50

Tricolore Salad Mozzarella, Tomato and Avocado with Basil Dressing – £7.50

Mains

Gammon Steak with Double Egg, Grilled Pineapple and Chips – £9.50

Slow Roasted Pork Belly with Caramelised Apples and Cider Sauce – £13.95

Calves Liver and Bacon with Onion Gravy, Mash potatoes and Seasoned Vegetables – £12.95

Homemade Beef and Mushroom Pie with seasoned vegetables – £12.95

Battered Fish and Chips with Mushy Peas and Tartar Sauce – £10.95

Homemade Beef Lasagne – £8.50

Spinach and Ricotta Ravioli – £8.50

Omelette with mixed Salad and Chips (leek and courgettes or ham and cheese) – £8.95

Crispy Scampi with Tartar Sauce served with Peas and Homemade Fries – £10.50

Homemade Beef Burger served with Chips and Coleslaw – £10.95

Add Cheese or Bacon to your Burger extra 1.00

Side Orders

Onion Rings £2.50

Homemade Chips £2.50

Green Salad £2.50

Tomato and Onion Salad £2.50

Mixed Salad with Apple £3.00

Garlic Bread £2.00

Bread with Butter £1.50

Marinated Olives £2.50

Starters

Soup of the Day Served with Bread and Butter – £5.50

Smoked Salmon and Smoked Mackerel with Crème Fraiche and Brown Bread – £8.50

Deep Fried Calamari and Whitebait with Tartare Sauce, Salad Garnish and Lemon – £7.50

King Prawns with Chorizo cooked with Garlic, Chillies and Lemoncello Sauce – £8.50

Crab and Avocado Salad – £7.95

Cricketers Salad, Tomato, Avocado, Buffalo Mozzarella, Boiled Egg, Atlantic Prawns and Marie Rose Sauce – £9.50

Duck Salad with Orange Segments, Beetroot and Duck Dressing – £7.95

Goats Cheese with Mixed Grilled Vegetables – £7.50

Tricolore Salad, Avocado, Tomato and Mozzarella (v) – £7.50

Mains

Pan Fried Sea Bass with Creamy Smoked Salmon Sauce Served with Asparagus and New Potatoes – £14.95

Filet of Plaice with New Potatoes, Broccoli, and White Wine Lemon Sauce – £12.95

Beer Battered Fish of the Day served with Homemade Chips and Mushy Peas – £10.75

Rump of Lamb with Vignola and Rosemary Potatoes – £15.50

Ribeye Steak Served with Garlic Mushrooms, Grilled Tomatoes, Chips and Peppercorn Sauce – £17.95

Pan Fried Fillet Steak with Garlic Mushrooms, Spinach and Dauphinoise Potatoes – £24.00

Gressingham Duck Breast with Seasonal Vegetables and Blackberry Sauce – £15.95

Whole Roasted Spatchcock Chicken with Cauliflower and Mushroom Sauce – £12.95

Homemade Beef and Mushroom Pie Served with Mash Potatoes and Seasoned Vegetables – £12.95

Calves Liver and Bacon with Mash Potato and Onion Gravy – £12.95

Homemade Stuffed Burger served with Homemade Chips, Onion Rings and Coleslaw, Stuffed with a choice of 2 fillings Brie, Bacon, Cheddar or Mozzarella Cheese or Sundried Tomato – £13.50

Pasta

Spinach and Ricotta Ravioli with Butter and Sage – £8.50

Homemade Beef Lasagne with Salad Garnish – £8.50

Linguine Pasta Served with Lobster, Onion, Garlic, Chilli, White Wine and Basil – £14.50

Side Orders

Onion Rings – £2.50

Tomato and Onion Salad – £2.50

Mixed Salad with Apple – £3.00

Green Salad – £2.50

Homemade Chips – £2.50

Bread with Butter – £1.50

Marinated Olives – £2.00

Desserts – £6.50

Ask for our current selection of homemade desserts

Purbeck Ice Cream – £5.50

Ask for the current selection of flavours

Liquor Coffees – £5.50

Menus may be subject to change

Should you have concerns about a food allergy or intolerance please speak to one of the team prior to ordering

SUNDAY ROAST

Roast Chicken with Stuffing – £13.95

Topside of Beef – £14.95

Pork Belly – £13.95

Rump of Lamb – £15.50

Children's Roast – £6.50

All Roasts served with Yorkshire Pudding, Seasoned Veg, Cauliflower Cheese and Rosemary Potatoes

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White Wine

175ml – 250ml – Bottle

1. Trebbiano Abruzzo

Dry, easy drinking & refreshing house white
£3.95 – £5.50 – £15.95

2. Chenin Blanc, Western Cape

Off dry South African white with a light peach palate
£4.25 – £5.75 – £16.50

3. Sauvignon Blanc, Maipo Valley

Dry Chilean, crammed with grassy aroma & a fresh acidity
£4.50 – £5.95 – £17.50

4. Pinot Grigio, Veneto

Dry, light bodied Italian white with a twist of acidity
£4.75 – £6.50 – £18.95

5. Chardonnay, Languedoc – £19.50

Dry, medium bodied & golden Southern French wine

6. Sauvignon Blanc, Marlborough – £22.50

Bone dry & wonderfully herbaceous New Zealand white wine

7. Chablis, Burgundy – £25.50

Crisp, dry & minerally – Burgundy Chardonnay at its best

8. Domaine St.Pierre, Sancerre – £28.50

Light bodied, delicate & bright Loire Sauvignon Blanc

Rose Wine

9. Pinot Grigio Blush, Veneto

Dry salmon pink blush stacked with summer fruit flavours
£4.75 – £6.50 – £18.95

10. Syrah Rose, Languedoc – £19.50

Dry deeply coloured & delicious Southern French pink wine

Red Wine

175ml – 250ml – Bottle

11. Montepulciano, Abruzzo

A really vibrant & juicy red – cracking house wine
£3.95 – £5.50 – £15.95

12. Cabernet Sauvignon / Shiraz, South East Australia

Full bodied New World blend offering spicy dark fruit flavours
£4.25 – £5.75 – £16.50

13. Merlot, Maipo Valley

Medium bodied – easy, silky smooth drinking pouring red
£4.50 – £5.95 – £17.50

14. Syrah, Languedoc
Medium bodied – easy silky smooth drinking pouring red
£4.75 – £6.50 – £18.95
15. Reserva Cabernet Sauvignon, Central Valley – £19.50
Full bodied Chilean red – dark, rich & rewarding
16. Pinot Noir, Bio Bio Valley – £21.75
Fashionable & characteristically fruited Chilean red
17. Rioja, Crianza – £24.50
Outstanding Rioja – elegant with a delicate wooded nuance
18. Chateau Cissac, Bordeaux – £34.50
Full bodied, deeply coloured Medoc with wonderful cassis notes

Bubbles

Flute – Bottle

19. Prosecco
£6.50 – £24.95

20. House Champagne
£27.00

21. Moet Brut Imperial
£60.00

22. Laurent Perrier Rose
£80.00

Tapas

Potato Brava's – £3.50

Deep Fried Stuffed Mushrooms – £3.00

Meat Balls in Tomato Sauce – £3.50

Marinated Olives – £2.50

Garlic Chicken Wings – £2.75

King Prawns with Chorizo and Black Olives – £3.25

Nachos with Cheese, Salsa, Guacamole, and Sour Cream – £4.95

Sandwiches or Baguett's

A Choice of White or Brown

Smoked salmon – £6.95

Sausage and Onion – £6.95

Tuna, Sweetcorn and Mayonnaise – £5.95

Bacon and Brie – £6.95

Beef and Horseradish – £6.95

Chicken and Mayonnaise – £6.95

Prawn Cocktail – £7.95

Cheddar Cheese and Pickle (v) – £5.95

Wraps

Grilled mixed vegetables, fresh mozzarella & balsamic vinegar (v) – £6.50

Ham, baby Rocket Leaves and Mayonnaise – £6.50

Smoked salmon, peppered cream cheese, dill and pickled gherkin – £7.50

Chicken, Mayonnaise, rocket leaves and pine nuts – £7.50

All Sandwiches, Baguettes and Wraps are Served with French Fries

Menus may be subject to change

Should you have concerns about a food allergy or intolerance please speak to one of the team prior to ordering

Lunch Two Courses £22.00 – Three Courses £27.00

Starters

Soup with Bread and Butter

Duck Liver Pate with Fig Jam, Onion Chutney and Toasted Bread

Prawn and Crab Salad

Pan Fried Scallops with Cauliflower Puree, Cauliflower Couscous and Pancetta

Roasted Flat Mushrooms with White Wine Veloute topped with chestnuts served on toasted Focaccia Bread

Main

Stuffed Turkey with all the trimmings

Pan Fried Halibut Steak with Atlantic Prawns served with Thermidor sauce Creamy mash Potatoes, Swiss chard and Mixed Mushrooms

8oz Ribeye Steak with Peppercorn Sauce served with Garlic Mushrooms, Spinach and Homemade Chips

Guinea Fowl stuffed with dry Figs and Chestnuts and Masala Sauce served with Rosemary potatoes and French Beans

Trio of Ravioli in a Butter and Sage Sauce

Dessert

Cinnamon Crema Brulee with Ginger and Sultana Biscuits

Sticky Toffee Pudding with toffee sauce and Ice cream or Fresh Cream

Christmas Pudding with Brandy Cream

Pear and Butterscotch Tart served with Fresh Cream or Vanilla Ice Cream

Warm Chocolate Cake with Chocolate Sauce Ice Cream or Fresh Cream

Cheese and Biscuit's

Purbeck Ice Cream ask staff for flavours

(10% service charge will be added to bill)

A Non Refundable Deposit of £10.00 per person is required to confirm your reservation

Please inform us of any food allergies or intolerance when booking your table

For Reservations call 01252 842166

£75.00 Please discuss with staff price for children

Starters

Apple and Parsnip Soup with Warm Bread

Duck Liver Pate with Fig Jam, Onion Chutney and Toasted Bread

Deep Fried Brie with Cranberry Sauce on a bed of salad

Pan Fried Scallops with Cauliflower Puree, Cauliflower Couscous and Pancetta

Roasted Flat Mushrooms with White Wine Veloute topped with chestnuts served on toasted Focaccia Bread

Mains

****Roast Turkey with Chestnut and Cranberry Stuffing and Pigs in Blankets**

****Beef Wellington with Parma Ham, Duxelle Mushrooms and Beef Jus**

Trio of Seafood, Lightly Grilled Halibut, Seabass, King Prawns, with Roasted New Potatoes, Buttery Fine Beans and White Wine Sauce

Venison Steak with Roasted Vegetables, Fondue Potatoes and Port and Cranberry Sauce

****Wild Mushroom, Spinach and Brie Wellington**

****Served with Roast Potatoes, Honey Roasted Parsnips, Chestnut Brussel Sprouts, Cauliflower Cheese, Savoy Cabbage, Yorkshire Pudding and Gravy**

Desserts

Cinnamon Crema Brulee with Ginger and Sultana Biscuits

Sticky Toffee Pudding with toffee sauce and Ice cream or Fresh Cream

Christmas Pudding with Brandy Cream

Pear and Butterscotch Tart served with Fresh Cream or Vanilla Ice Cream

Warm Chocolate Cake with Chocolate Sauce Ice Cream or Fresh Cream

Cheese and Biscuit's

Purbeck Ice Cream ask staff for flavours

(10% service charge will be added to bill)

A Non Refundable Deposit of £30.00 per person is required to confirm your reservation

Please inform us of any food allergies or intolerance when booking your table

For Reservations call 01252 842166

Two Courses £24.50 – Three Course £29.50

Starters

Soup of the Day with Warm Bread

Smoked Salmon and Mackerel with Crème Fraiche and Chives

Roasted Flat Mushrooms with White Wine Veloute topped with chestnuts served on toasted Focaccia Bread

Duck Liver Pate with Fig Jam, Onion Chutney and Toasted Bread

Main

Roast Turkey with all the trimmings

Salmon Fillet with Atlantic Prawn in a Thermidor Sauce with Creamy Mash Potatoes and Broccoli

Ribeye steak with Peppercorn Sauce served with Onion Rings and Homemade Chips

Homemade Beef Burgers with Twice Cooked Chips and Coleslaw (add Cheese or Bacon £1.00 extra)

Ricotta Cheese and Spinach Ravioli

Dessert

Cinnamon Crema Brulee with Ginger and Sultana Biscuits

Sticky Toffee Pudding with toffee sauce and Ice cream or Fresh Cream

Christmas Pudding with Brandy Cream

Pear and Butterscotch Tart served with Fresh Cream or Vanilla Ice Cream

Warm Chocolate Cake with Chocolate Sauce Ice Cream or Fresh Cream

Cheese and Biscuit's

Purbeck Ice Cream ask staff for flavours

(10% service charge will be added to bill)
A Non Refundable Deposit of £10.00 per person is required to confirm your reservation
Please inform us of any food allergies or intolerance when booking your table
For Reservations call 01252 842166

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