

SUNDAY LUNCH MENU

STARTERS

Heritage beetroot, goats cheese curd, candied walnuts, aged balsamic	(gf/v) £1	LO
Isle of Wight tomato salad, burrata cheese, croutons, wild garlic pesto	(v) £1	L1
Atlantic prawn cocktail, bloody Mary dressing, caviar, sourdough crisps	£1	L2
MAIN COURSES		
TRADITIONAL SUNDAY ROAST All served with, duck fat roasted potato, buttered cabbage, honey roas buttered carrots, cauliflower cheese, roast gravy, Yorkshire pudding	sted parsnip	ıs,
Roast loin of pork	£2	22
Roast topside of beef	£2	24
Corn fed chicken breast	£2	22
The Francis roast of beef, pork and chicken	£2	26
Sri Lankan vegetable and coconut curry, coconut rice, poppadum (gf,v,	,vg) £2	20
Seared sea bass, tender stem broccoli, chive mash, sauce vierge (gf)	£2	28
DESSERTS		
Sticky toffee pudding, honeycomb, vanilla ice cream, butterscotch sauc	ce £9)
Eton Mess, whipped double cream and summer berries, meringue (gf)	£9)
Selection of British cheeses	£1	LO
Dorset blue, brie, mature cheddar, spiced plum chutney, biscuits		
Selection of ice creams or sorbets (gf/vg)	£3 per scoo	эp
Enquire with the team about our flavours		

All prices are inclusive of VAT.
A discretionary 12.5% charge will be added to your bill.
(v) - vegetarian (vg) - vegan (gf) - non-gluten containing ingredients (df) - dairy free
For more information on allergens, calories, or dietary requirements, pieces speck to one of the team. Generally, the recommended daily calorie intake is 2,000 calories a day for women and 2500 for men.