

MOTHER'S DAY MENU

TWO COURSE - £28
THREE COURSE - £34

Starters

Pea & Watercress Soup served with bread and Netherend butter (v, dfo, vgo, gfo)

Dorset Venison Scotch Egg served with spiced tomato chutney & pea shoots

Baked Halloumi with lemon, thyme & honey drizzle, served with dressed rocket (V, GF)

Portland Crab Rosti crispy potato rosti, Portland crab & lemon aioli, watercress

Hot-Smoked Chalkstream Trout Salad gem lettuce, red onion, soft-boiled egg, cherry tomatoes, sliced avocado, salt & pepper croutons, grain mustard dressing & fresh dill (DF, GFO)

Roasts

All roasts are served with herb roast potatoes, honey-roasted root vegetables, homemade gravy & yorkshire pudding

Striploin of Beef

Pork Loin with Crackling

Manor Farm Chicken Supreme

Leg of Lamb with Rosemary & Thyme Gravy

Chestnut & Cranberry Nut Roast with Vegetarian Gravy (v, n)

Mains

King's Burger Shilvinghampton beef, smoked bacon, cheese, lettuce, tomato, pickle & house burger sauce, served with skin-on fries (GFO, DFO)

Spiced Chickpea Burger lettuce, tomato & house burger sauce, served with skin-on fries (V, VGO)

Pan-Seared Sea Bass fillet of sea bass with garden peas, fine beans, Tenderstem broccoli, lemon butter fondant potato, and a fish cream velouté (GF)

Beer-Battered Haddock served with chunky chips, garden peas & lemon (DF)

Roasted Vegetable & Feta Bake peppers, courgette & aubergine in a rich tomato sauce, topped with crumbled feta, served with crushed new potatoes & spring onion in tahini butter (V, VGO, GF, DFO)

Desserts

Eton Mess fresh strawberries, crushed meringue, whipped cream, strawberry compote (GF)

Morello Cherries & Amaretto Brûlée served with vanilla shortbread (V, GFO, N)

Poached Pear blackberry compote, candied walnuts and vanilla ice cream (GF, V, VGO, DFO, N)

Chocolate Fondant served with salted caramel ice cream (V)

Apple Crumble served with vanilla custard (V)

Dorset Cheeseboard Cranborne Blue, Blyton Brie, Ford Farm Smoked Red & Wookey Hole cave-aged Cheddar, served with crackers, grapes, Netherend farm butter & red onion marmalade (V, GFO)

(GF) = Gluten Free - (DF) = Dairy Free - (GFO) = Gluten Free Optional (DFO) = Dairy Free Optional
(V) = Vegetarian - (VG) = Vegan - (N) = Contains Nuts - (NFO) = Nut Free Optional
Please inform a member of staff if you have any allergies or intolerances.

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