

Gold Room

TO START

- Homemade soup of the day served with warm crusty bread roll (ve,vg,gf) £5.50
- Sticky glazed pork belly, black pudding crumble, gala apple and prune compote (gf) £5.95
- Cajun spiced chicken skewers with roasted sesame seeds and fresh coriander (gf) £5.95
- Avocado and orange salad, citrus dressing, new forest lettuce and honey roasted nuts (ve,vg,gf) £5.95
- Crispy fried tempura battered king prawn served with tartar sauce £6.50
- 'John ross' Scottish smoked salmon with dill and lemon infused cream cheese and pickled caper berries (gf) £6.50

THE MAIN EVENT

- Catch of the day with chef's twist (please ask your server today's catch) (gf) £16.50
- Southwest rump of lamb with celeriac puree, fennel confit and redcurrant jus (gf) £17.95
- Pot roasted chicken supreme with dauphinoise potatoes, crispy pancetta and pearl onion and sage jus (gf) £15.95
- Slow cooked gressingham duck leg with sautéed potatoes, buttered summer vegetables and tangy berry jus (gf) £17.95
- Chargrilled sirloin steak (cooked to your liking) with chunky chips, grilled tomato, and peppercorn sauce or cafe de paris butter (£5.95 Supplement for DBB guests) (gf) £18.95
- Roasted summer vegetable wellington with roast vegetables, wrapped in a crispy puff pastry and served with a rich vegetable sauce (ve,vg) £14.95
- Curried lentil with sweet potato and spinach served with coconut rice, naan bread, poppadom and coriander chutney (ve,vg,gf) £14.95
- Nourish bowl with sprouted brown chickpeas, falafel, green leaves, beetroot, cucumber and tomatoes with a tahini dressing (ve,vg,gf) £14.95

SOMETHING ON THE SIDE £3.50

- Chunky chips (ve,vg,gf), Chip shop curry sauce (ve,vg,gf), Sautéed potatoes (ve,vg,gf), Dressed summer salad (ve,vg,gf), Crispy onion rings (vg), Steamed seasonal vegetables (ve,vg,gf)

DESSERT

- White chocolate crème brûlée with orange short bread (vg,gf) £5.50
- Summer fruit cheese cake with tangy summer fruit compote (vg) £5.50
- Chocolate torte with raspberry coulis with fresh whipped cream (vg,gf) £5.50
- New forest ice cream with home baked triple chocolate cookie and brandy snap crumble (vg,gf) £5.50
- Dorset cheese board with grapes and biscuits (vg,gf) £6.95

ve-vegan, vg-vegetarian, gf-gluten free

ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you. PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients