



# SAMPLE SUNDAY MARKET MENU

Two courses £25.00 | Three courses £29.00

## To Start

### Autumn Vegetables (V)

Rich Autumn vegetable soup, cheesy croutons

### Ballotine of Chicken

Boned, rolled and stuffed chicken, served sliced with hazelnut salad

### Prawn Arancini

Tomato, prawn and sweet pepper arancini, Romesco sauce

### Twice Baked Cheese Souffle (V)

Glazed cheese crust

## Mains

### Kings Sunday Roasts

All served with traditional roast garnish, Yorkshire pudding and gravy

*Choice of: Aged Rump of Beef • Loin of Pork • Breast of Chicken*

### Dorset Seafood Cassoulet

Chunks of local seafood, rich tomato and bean cassoulet, herb crust

### Sopley Vegetable Cassoulet (V)

Beans, herbs, tomatoes with Sopley vegetables

### Fillet of Plaice

Herb crushed potato, wilted spinach, chive cream sauce

## To Finish

### Apple & Blackberry Crumble (V)

With vanilla ice cream

### Chocolate Brownie Sundae (V)

Served with white chocolate ice cream

### A Selection of Ice Creams (V)

Two scoops of ice cream. *Ask what flavours we have today*

### Chef's Selection of Three Cheeses (£3.50 Supplement)

Served with crackers, grapes and chutney

(V) Vegetarian | (VG) Vegan

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.