



Summer Sundays: Sample menu

Two courses - £19.50, Three courses - £24.00

Starters

- Roasted tomato & rosemary soup, local breads (v,ga)
- Salmon rilette, honey & soy vinaigrette, pink grapefruit, toasted almonds (ga)
- Owen Taylor's cold cutting pie, red onion marmalade (*available as a main course with home cut chips*)
- Orange, pea & broad bean salad, French beans, feta (v,g)
- Crisp Jerusalem artichoke, Norfolk White Lady cheese, red endive, potato salad (v,g)
- Fennel-cured Sea Bream fillet, sesame & soy dressing, fennel & spring onion slaw (g)
- Potted ham hock, shallot & caper, gribiche sauce, ciabatta toasts (ga)

Roasts & Grills

- Our roasts are served with beef dripping roasted potatoes, seasonal vegetables, cauliflower cheese, roasted roots*
- Roast pork loin, garlic & thyme stuffing, Symond's cider apple sauce (ga)
 - Rare roasted, treacle cured striploin of Hereford beef (35 day), Yorkshire pudding (ga) (£1.50 supplement)
 - Roast chicken supreme, bread sauce, garlic & thyme stuffing, crispy bacon (ga)
 - The "LA stack", beef, pork, ½ chicken breast, stuffing, Yorkshire pudding (ga) (£3 supplement)
 - Honey roast ham, home cut chips, fried hen's egg, pineapple chutney (g)
 - Pan fried 8oz ribeye steak, pub dried tomato, peppercorn sauce, skinny fries, dressed leaves (ga) (£5.50 supplement)
 - Pesto gnocchi, garlic ciabatta, dressed leaves (v)
 - Wild mushroom & new potato curry, spiced fries, mint crème fraiche (v,g)
 - Oven roasted Hereford Chateaubriand (35 day) for two to share, cooked to your liking.
 - Yorkshire pudding, beef dripping roast potatoes, hot horseradish sauce, cauliflower cheese & seasonal vegetables (g) (£8 supplement per person)

Summer days, BBQs & Salads

- ½ roast chicken & heritage beetroot salad, baby gem lettuce, parmesan
- Rare roast sirloin steak & blue cheese salad, romaine lettuce, blue cheese sauce
- BBQ smoked whole chicken for two to share, rosemary & rapeseed new potatoes, garlic aioli, coleslaw, rocket salad (ga)
- LA burger, sesame seeded bun, home-cut chips, tomato relish, slaw (*add cheddar, bacon £1 each, add stilton £1.50*)

Fish & Shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Fish & Chips: sustainably caught, beer battered haddock, garden pea purée, home cut chips, chunky tartare (ga)
- Pan fried Poole harbour Plaice, wilted romaine lettuce, apple & ginger purée, roasted parsnips (g)
- Charred mackerel fillets, warm new potato & heritage tomato salad, compressed cucumber, pickled red onion (g)

Kids £8

Most of our menu can be shrunk for smallest of appetites

- Mini fish & fries, Heinz baked beans or garden peas (ga)
- Kids scampi & fries, Heinz baked beans or garden peas (ga)
- Homemade chicken goujons & fries, Heinz baked beans or garden peas (ga)
- Baby roasts for the little people – chicken, pork or beef (ga)

Desserts

- Strawberry tart, gooey chocolate ice cream (v)
- Chocolate fudge cake, clotted cream ice cream (v)
- Lemon steamed sponge pudding, creamy custard (v)
- Plum fool, pink peppercorn shortbread (v,ga)
- Selection of Jude's ice creams & sorbets (v,ga)

For the kids... Jude's Milk ice lollies: Chocolate, Strawberry, Vanilla £1.35
Frozen Chocolate bananas £2.50 or Dark chocolate brownie & vanilla ice cream £3.00 Jude's milk drinks £1.75

British farmhouse cheese board *choose three from:*
Norfolk White Lady, Thomas Hoe Red Leicester, Isle of Arran Cheddar,
Cropwell Bishop Stilton, Tunworth (£2 supplement)