

Easter Sunday Lunch 3 Courses £35

Whilst you choose

Start with a glass of Rene Brisset Brut NV Champagne
Rene Brisset Brut NV 125ml £9.95

Enjoy a Classic Peach Bellini
Champagne and Peach Puree £11.95

Dips And Bread, to Share £6.00
Chicken Popcorn, Spiced Flour £3.50
Tempura Vegetables, with Dipping Sauce £3.50

Local Oysters Hot or Cold? £2.75 Each
Tofu Popcorn Spiced Flour £3.50
Tempura Prawns, with Dipping Sauce £1.95 Each

Starters

Cannelloni of Smoked Salmon
 Smoked Salmon Mousse Wrapped in Smoked Salmon
 Served on Avocado Salsa

New Forest Mushroom Terrine
 Sliced Terrine of Lentils and New Forest Mushrooms
 served with Pickled Mushroom and Radish, Toasted Sour Dough

Bacon and Egg Soup
 Pearl Barley Lentil and Ham Broth
 served with Crispy Fried Hens Egg

Thai Beef Salad
 Crispy Chilli Thai Beef Salad
 served with Asian Salad and Cashews

Alex's Twice Baked Cheese Soufflé
 Rich Creamy Soufflé with a Glazed Cheese Crust
 add Oak Smoked Haddock (Soufflé Arnold Bennett £2.95)

Crab Benedict
 Toasted English Muffin, spread with Brown Crab Mayonnaise
 topped with White Crab and a Soft Poached Egg

Smoked Chicken and Asparagus Salad
 Meadowbrook Smoked Chicken
 with Apple, Walnut and Asparagus

Scallops and Prawn Stir Fry (Supplement £2.50)
 Stir Fry Scallops and Prawns
 with Pak Choi, Chili, Garlic and Ginger

Mains

Sea Bream Fillet
 Sautéed Sea Bream Fillet with Saffron and Leek Risotto,
 Pan Burst Cherry Tomatoes and Rocket Salad

Sustainable Fish 'N' Chips
 Served with Smashed Peas
 Tartare Sauce and Chips

Traditional Roast Beef
 Aged Rump of Beef, Roasted, with Traditional Roast Garnish

Whole Bream or Whole Lemon Sole
 Simply Grilled and Served with Greens, New Potatoes and Butter Sauce

Leg of Dorset Lamb
 Spiked with Garlic and Rosemary, Roasted Pink, Sprouting Broccoli
 and Dauphinoise Potatoes with Red Wine Gravy

Grilled Celeriac Fondant, Herb Crust
 Saffron and Leek Risotto, Pan Burst Cherry Tomatoes
 topped with Rocket Salad

Roast Chicken
 The Crown Brined and Roasted with Sage, The Legs slow Cooked,
 with Stuffing and Bread Sauce

Calves Liver
 Thinly Sliced Calves Liver Sautéed Pink
 served on Creamy Mash with Onion Rings and Crispy Bacon

Puddings & Desserts

Terrine of White Chocolate and Strawberries
 Creamy White Chocolate Spiked with Strawberries
 Coated in Praline served on Strawberry Sauce

Rhubarb and Ginger
 Early Forced Rhubarb, Ginger Ice Cream,
 Chantilly Cream and Ginger Crumb

Banana Split
 Split Banana, Malted Banana Ice Cream,
 Chocolate, Whipped Cream and Toffee Popcorn

Lemon Meringue
 Crunchy Meringue Pieces, Lemon Curd
 Chantilly Cream and Lemon Sorbet

Selection of Local Artisan Cheeses
 3 Cheeses (Or 5 Cheeses Supplement £3.50)

Ice Creams or Sorbets
 Please Ask For Today's Flavours

Sticky Toffee Pudding
 Served Drenched In Caramel Sauce
 with Vanilla Ice Cream and Crunchy Hazelnut Praline

Passion Fruit Trifle
 Layers of Sponge, Passion Fruit, Cream
 Custard and Passion Fruit Gel

Some dishes may contain nuts, dairy, wheat or garlic traces. All prices are inclusive of vat.
 discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.