



## CHILDREN'S SUNDAY MENU

Roast topside of beef 7.50

Slow roasted pork belly, crackling 7.00

Free range roast chicken 7.50

All roasts served with roasted potatoes, seasonal roasted vegetables, buttered greens, root mash & Yorkshire pudding.

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Macaroni cheese with herby bread crumbs 6.50

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A scoop of homemade ice cream or sorbet V GF 3.00

Small rocky road sundae V 4.00

WE CAN DO MANY OF THE MAIN MENU DISHES IN A SMALLER SIZE,  
SO PLEASE ASK IF YOU'RE INTERESTED.

### PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We try not to buy out of season or imported produce and our menus change regularly to reflect this.

Our meat comes from two main sources. Prime Cuts, based here in Shaftesbury, supply us with beef, chicken & game. Orchard Farm in Wedmore, Somerset provides our pork together with sausages & bacon which are cured to our own recipe. All meat is traceable to individual animals.

All our fish comes from British waters supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

Charcuterie comes from The Real Cure in Shaftesbury, Somerset Charcuterie in Wrington & Trealy Farm in Monmouthshire.

Eggs are supplied by Fluffets from small flocks on family farms in the New Forest.

Leaves and vegetables are supplied by The Watercress Company in Dorchester and Lovejoys in Melksham. Rapeseed oil comes from Fussels, Church Farm near Bradford on Avon.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using flour milled by Stoate & Sons here in Shaftesbury. Gluten free alternatives are available on

GF - Gluten Free V - Vegetarian P - Pasteurised UP - Unpasteurised

Please advise if you have any allergies or require further information on the ingredients used in our dishes. Some of our dishes contain nuts and nut oils which may not be listed on the menu.