

Eighteen

RESTAURANT & BAR

Sunday Menu

SERVING 12PM-6PM SUNDAY

MAIN COURSE £23 | 2 COURSES £28 | 3 COURSES £32

Starters

Potted Brown Shrimp GFO
pickled New Forest mushrooms,
rosemary and thyme biscuit

Local Celeriac & Honey Soup V GFO
sage beignets and dukkah, fresh baked bread

Treacle Baked Cauliflower
Westcombe cheddar mornay, sourdough croute

Dorset Venison Faggot Fritter
whipped rosary goats cheese, dijon
and thyme dressing

Main courses

**Roast Sirloin of Hereford
Cross Beef GFO**
horseradish sauce

**Roast Loin of Hampshire Pork,
Apricot & Sage Stuffing GFO**
bread sauce

**Herb Brined Supreme
of Free Range Chicken GFO**
chestnut stuffing, white wine,
lemon and cranberry jus

all above served with roasted potatoes, seasonal veg, a yorkshire pudding and pan gravy

Fillet of Hake GF
white bean and pancetta stew, toasted almonds

**Heritage Beetroot, Butternut Squash
& Marinated Artichoke Parcels VG**
beetroot and maple sauce

Sides

Daily Bread £6
Netherend Farm salted butter, aioli,
cold pressed rapeseed oil

Westcombe Cheddar & Herb Mash GF £5.5

Tenderstem Broccoli V £5
sweet soy reduction

Roasted Potatoes £4.5

Coastal Cauliflower Cheese V GF £5.5

Desserts

Cambridge Burnt Cream, Poppy Seed Sablè

Spiced Bread & Butter Pudding
saffron custard, dates and golden raisins

Cherry & Almond Baked cheesecake
caramel sauce

Selection of Jude's Ice Cream & Sorbet
(2 scoops) VGO GF

Three Local Cheeses (£5 supplement)
Fudge's crackers, tracklements and pickles

Please be aware that our kitchen handles common allergens, and while we take precautions, cross-contamination may occur.
Please inform your server of any allergies.

V - vegetarian VG - vegan VGO - vegan options are available GF - gluten free GFO - gluten free options are available

A discretionary optional service charge of 12.5% will be added to your bill.