

SUNDAY LUNCH MENU

STARTERS	
Heritage beetroot, goats cheese curd, candied walnuts, aged balsamic (gf,v)	£10
Isle of Wight tomato salad, burrata cheese, croutons, wild garlic pesto (v)	£11
Atlantic prawn cocktail, bloody Mary dressing, caviar, sourdough crisps	£12
MAIN COURSES	
Traditional Sunday roast, choose from:	
Roast loin of pork	£22
Roast topside of beef	£24
Corn fed chicken breast	£22
The Francis roast trio of beef, pork and chicken	£26
All served with duck fat roast potatoes, buttered cabbage, honey roasted parsni carrots, cauliflower cheese, roast gravy, Yorkshire pudding	ps, buttered
Sri Lankan vegetable and coconut curry, coconut rice, poppadum's (gf,v,vg)	£20
Seared sea bass, tender stem broccoli, chive mash, sauce vierge (gf)	£28
DESSERTS	
Sticky toffee pudding, honeycomb, vanilla ice cream, butterscotch sauce	£9
Eton Mess, whipped double cream and summer berries, meringue	£9
Selection of ice creams or sorbets (gf/vg)	£3 per scoop
Enquire with the team about our flavours	
Selection of British cheeses	£10

Dorset blue, Brie, mature Cheddar, goats' cheese, spiced plum chutney, biscuits