



The LORDSHIP Pub

Sample Sunday Menu

Scotch egg & Virgin Mary sauce 6.00
1/2 pint of king prawns & garlic mayonnaise 8.75
Wild sea bass ceviche, mango, pomegranate & dill dressing 9.00
Courgette flower & goat cheese tempura, baby tomato compote 8.50
Hendricks gin cured salmon, pickled cucumber & fennel 8.00
Fillet of beef carpaccio, rocket & parmesan 9.75
Burrata, beef tomato & basil dressing salad 8.25

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Roast Shropshire Herd striploin & Yorkshire pudding 18.00
Free range Hampshire pork belly & apple sauce 16.75
Butternut squash, spinach & goats cheese pie 13.50
(all served with roast potatoes, carrots, garden peas, green beans & gravy)

Sautéed gnocchi, heirloom tomatoes & bocconcini mozzarella 14.50
Grilled aubergine, herb tabbouleh & roasted red pepper salsa 13.75
Roast monkish, courgette linguini, toasted almonds & basis dressing 17.75
Confit duck leg, braised baby gem, garden peas & crispy pancetta 16.25
Beef bourguignon pie, mash & green beans 14.50
Dressed Dorset crab, hand cut chips, mixed salad, lemon & mayonnaise 17.50

Sides: Hand cut chips & mayo, green beans, mixed leaf salad, cauliflower cheese 3.00 each

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Puddings

Eton mess & strawberry coulis 6.50
Dark chocolate delice & Salcombe Dairy vanilla ice-cream 6.25
Sticky toffee pudding & Salcombe Dairy honeycomb ice cream 6.00
British cheese selection, date chutney & biscuits 8.50
(Brie, stilton, Wookey-Hole cheddar)
Selection of Salcombe Dairy ice-creams & sorbets 2.00 each
(Vanilla, Chocolate, Strawberry, Honeycomb, Raspberry, Lemon, Mango)

Allergen information is available on request
A 10% optional service charge will be added to dining tables of six or more