

*Special*

## SET LUNCH

2 courses 14.5   3 courses 17.5

olives - 3 VN/GF   bread and oils - 4.5 GFO

### TO START

ROASTED FIGS with Dorset cured pork loin and goats cheese GF/VO

LOCAL VEGETABLE SOUP served with sourdough VN/V/GFO

LYMINGTON CRAB MOUSSE on rye bread with a lemon creme fraiche GFO

### MAINS

SOMERSET FLAT IRON STEAK  
served medium rare with a Greek salad GF

WILD MUSHROOM RISOTTO V/VNO

CURRIED SWEET POTATO AND CHICKPEA HOT POT  
with creme fraiche and coriander V/GF/VNO

#### BURGER AND FRIES

Flame grilled sirloin beef patty with Red Leicester cheese, local leaves,  
gherkin, tomato and Framptons burger sauce in a handmade brioche bun

WARM SOMERSET BLUE CHEESE TART with candied walnuts and apple salad V

### DESSERTS

#### AFFOGATO

Vanilla bean ice cream with espresso V/GF

DARK CHOCOLATE BROWNIE with vanilla bean ice cream V/GF

VANILLA PANACOTTA served with a berry coulis V/GF

V - Vegetarian   VN - Vegan   GF - Gluten Free   O - Option available - please enquire