

SYMONDSBURY KITCHEN



LUNCH MENU 12.00pm – 2.30pm

FOR THE TABLE

Kalamata olives VG/GF	4.00
Spiced roasted mixed nuts V/GF	4.00
Selection of fresh local bread with home churned butter, balsamic, Dorset oil & dukkah V	6.50

SMALL PLATES

Smoked mackerel pate, nonpareille capers, pickled pumpkin and celeriac, pink peppercorns and toasted garlic focaccia	11.00
Lightly spiced sweet potato falafels with hummus and green salad VG/GF	11.00
Halloumi fries with honey and harissa yoghurt V	8.50

LARGE PLATES

Cider battered fish with crispy potatoes crushed peas and tartar sauce GF	16.50
Red lentil dahl, with crispy garden kale and flatbread VG GF	15.50
<i>Add slow roasted pulled spiced lamb</i>	<i>3.50</i>
Pork sausages, root veg mash, seasonal greens, onion gravy	15.00
Estate venison and pork burger, apple and celeriac coleslaw, apple wood smoked cheddar, served in a toasted brioche bun with crispy potatoes	17.00
Fish pie with spinach and a creamy mashed potato pangrattato topping	18.00
Winter garden salad leaves and herbs, toasted seeds with beetroot hummus, feta and pickled onions V GF	13.00

SOURDOUGH TOASTIES – Served with Symondsburry garden salad leaves

Free range chicken, smoked streaky bacon, chilli mayo	11.50
Hummus, sundried tomatoes and herb pesto VG	11.00
Home cooked ham, cheddar, caramelised balsamic red onions, Dijon mustard	11.50



SYMONDSBURY KITCHEN



SIDES

Crispy potatoes with rosemary and sea salt GF VG	4.25
Mixed seasonal garden leaves VG	4.00
Garlic & herb toasted focaccia V	4.00

PUDDINGS

Homemade almond chocolate brownie with vanilla bean gelato GF	8.00
Steamed suet spiced cranberry and orange pudding, homemade custard.	8.00
A scoop of Baboo Gelato ice cream or sorbet: Salted caramel, chocolate, vanilla, rum & raisin, maple & walnut, brandy Sorbet: Elderflower, mango, blood orange VG	3.00

CHILDREN'S MENU

Sausage, crispy potatoes and crushed peas	8.00
Battered fish, crispy potatoes and crushed peas	8.00
Cheddar cheese sourdough toasted sandwich	8.00

Wherever possible we use fresh produce, grown here at Symondsburry Estate in our kitchen garden. Everything is cultivated sustainably using 'No Dig' gardening methods without the use of any chemical or artificial fertilisers, making them not only healthy and environmentally- friendly but delicious too.

If you have any allergies please inform your server.

