



# SYMONDSBURY KITCHEN



Sunday 11<sup>th</sup> February

## 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

## SYMONDSBURY SUNDAY LUNCH

Symondsburry reared pork chops with fennel, lemon and chilli	17.50
Aubergine nut roast V	16.50
With garlic and rosemary roasted potatoes, leek gratin, garden kale, butternut squash puree and apple sauce	
Treacle tart and custard.	8.50

## SMALL PLATES

Smoked mackerel pate, nonpareille capers, pickled garden 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 PLATE

Cider battered fish with crispy potatoes, crushed peas and tartar sauce GF	16.50
Winter garden salad leaves and herbs, toasted seeds with beetroot hummus, feta and pickled onions V GF	13.00
Red lentil dahl, with crispy garden kale and poppadom VG GF	15.50
<i>Add slow roasted pulled spiced lamb</i>	<i>3.50</i>



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## SOURDOUGH TOASTIES with mixed garden 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

## SIDES

Crispy potatoes with rosemary and sea salt GF	4.00
Mixed seasonal garden leaves VG	4.00
Garlic & herb toasted focaccia V	3.50

## PUDDING

Homemade almond chocolate brownie with vanilla bean gelato GF	8.00
Steamed suet spiced cranberry and orange pudding, served with crème fraiche	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.*

