

Small Plates & Sharers

Soup of the Day *v* (please see Board) £8
Bloomer bread and butter

Bread, Houmous & Olives *v* £9
Assorted breads with mixed olives,
houmous, balsamic & extra virgin olive oil

Tempura Prawns £10
Served with homemade tartare sauce
and a wedge of lemon

Falafel Bites *v gfo* £9
Falafel bites on Moroccan spiced
houmous and pitta bread

Padron Peppers £8
Dorset sea sat

Classics

Lulworth Venison Burger *gfo* £21
Our very own Venison steak patty from our estate
topped with coastal cheese, spiced chutney
and skin on fries

Vegan Cheese Burger *gfo* £19
selection of mushrooms, beetroot juice with vegan
cheese in a vegan bun, burger sauce and skin on fries

Beer Battered Hake *gfi* £19
Crushed minted peas, homemade tartare sauce,
lemon wedge & chips

Chicken & Maple Bacon Caesar Salad £20
Grilled chicken, maple bacon tossed in
Caesar dressing with anchovies, croutons &
Winchester cheese shavings

Sunday Roasts *Served until 4pm every Sunday*
bookings highly advisable to avoid disappointment

All served with roast potatoes, Yorkshire pudding,
honey roasted carrots & parsnips, red cabbage, carrot
& swede mash and rich gravy

Lulworth Estate Leg of Lamb £24

Roast Loin of Pork £21

Roast Sirloin of Estate Beef £23

Mushroom and Truffle Wellington £21

Children's Menu *Suitable for under 10's*

Childs Roast £12

Battered Hake £9
Garden peas & chips.

Chicken Goujons £9
Garden peas & chips

Macaroni Cheese £9
Creamy homemade macaroni cheese topped
with cheddar cheese served with a salad garnish
and garlic bread soldiers

Sides

Cauliflower cheese £5 Roast potatoes £4 Gravy £2
Skin on fries £4 Chunky chips £4 Onion rings £4
Mac & cheese £6 Garlic toasted sourdough £4
Winchester cheese and truffle oil fries £5.5
Seasonal buttered vegetables £4.5

Sweet Treats

Elderflower Panna Cotta £9
Macerated strawberries

Lemon Posset £8
homemade shortbread

Sticky Toffee Pudding £9
vanilla ice cream or homemade custard

Dark Chocolate Brownie £8
vanilla ice cream

Selection of Ice Cream or Sorbets from £2
Ask a team member for today's flavours

Please be aware that we do use all 14 allergens in our
kitchen, although we take every precaution to avoid cross
contamination traces may be present. Fish may contain
small bones.

v Vegetarian | *vg* Suitable for vegans | *gfi* Gluten free
ingredients | *gfo* Gluten free option **Service charge** A
discretionary service charge of 10% will be added to
the bill for tables of eight or more guests. This charge
is distributed in full among our team. Should you wish
to have this amount reduced or removed, please do
not hesitate to inform a member of the team

