

WG

WINYARD'S GAP

Sunday

2 courses for £25 or choose individual courses from the menu

To Start	Butternut squash soup, warm bread and butter (v)	9
	Smoked salmon and prawn mousse, cucumber and dill salad, toast	10
	Pulled duck croquettes, rhubarb sauce (gf)	10
	Deep fried brie wedges, cranberry sauce (v)	8
	Pan fried scallops, celeriac purée, seaward beurre blanc (gf) £3 supplement for set menu	12
Roasts	<i>Roasts are served with garlic & herb roast potatoes, maple glazed roast parsnips, cauliflower cheese, buttered seasonal vegetables & gravy</i>	
	Trio of meats, giant Yorkshire pudding £3 supplement for set menu	23
	Sirloin of beef, Yorkshire pudding	20
	Leg of lamb, Yorkshire pudding	20
	Pork belly, Yorkshire pudding	20
	Veggie roast - giant Yorkshire pudding with roasted celeriac (v)	19
	Root vegetable vegan roast (ve) served with vegan trimmings	19
	Smaller appetite roast - beef, lamb, pork, vegan or vegetarian	14
Mains	Cider battered fish & chips, homemade tartare sauce, crushed peas (gf)	18
	Mushroom and bean meatballs in a spicy tomato sauce over spaghetti (ve)	17
Desserts	Warm apple cake, cinnamon ice cream (v)	9
	Orange and ginger tiramisu, white chocolate shard (v)	9
	Chocolate pot, balsamic strawberries, sesame tuile (gf, ve)	9
	Paris-Brest - choux bun, cream, chocolate sauce, peanut butter drizzle (v)	9
	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)	9
	KitKat cheesecake (v)	9
	Cheeseboard £4 supplement for set menu	13
	Black Cow cheddar, Cricket St Thomas Camembert and Dorset Blue Vinny, crackers, chutney	
	3 scoops of ice cream or sorbet (gf, v)	7.5
	ice cream: vanilla, chocolate, strawberry, salted caramel, honeycomb, cappuccino, mint choc chip	
	vegan: vegan vanilla, vegan salted caramel, vegan chocolate	
	sorbet: mandarin orange, plum, raspberry, passionfruit or lemon	