

# Restaurant Menu

## Lunch Menu

### STARTER

Home made soup of the day; £7.00 (V)

Dorset crab chowder with anise oil and brown crab croutons; £9.00

Braised rabbit mixed with smoked streaky Wicks Manor bacon and crunchy leaves, English mustard dressing;  
£7.50

Smoked apple wood cheese & braised onion tart served with tomato relish; £7.00 (V)(H)

### SUBSTANTIAL SALADS

Smoked Cornish mackerel, baby spinach beetroot and orange; £10.50

Free range Devon chicken breast, Wicks Manor smoked streaky bacon, Caesar dressing,  
garlic croutons, anchovies; £12.50

Braised rabbit mixed with smoked streaky bacon and crunchy leaves, English mustard dressing; £10.50 (V)(H)

### MAIN COURSE

Char grilled Atlantic squid, hand cut chips, grilled plum tomato; £14.50

Grilled Free range chicken breast, hand cut chips, watercress salad; £16.50

Homemade Angus beef burger, cheddar cheese wicks manor bacon served with mixed leaves  
& hand cut chips; £17.00

Irish sirloin steak, hand cut chips, watercress salad; £18.00

Sweet potato, spinach & courgette roulade, black bean puree, spiced Maris Piper potatoes; £15.50 (V) (H)

### SIDE DISHES: £4.00

Hand cut chips	Rocket & parmesan salad
Mashed Potatoes	Seasonal vegetable of the day
Plum tomato & red onion salad	

### DESSERTS

White chocolate brulee served with marinated raspberries; £7.50

Dark chocolate mousse served with caramel sauce, caramel ice cream; £7.50

Please ask server for daily selection of ice creams; £6.50

Daily selection of Paxton & Whitfield cheese, quince jelly and savoury crackers  
£9.50 or £12.50 for two to share

(N) Contains nuts

(H) Healthy choice

(V) Suitable for vegetarians

We cannot guarantee that food items do not contain nuts or nut derivatives  
A discretionary 12.5% Service Charge will be added to your bill.