

SUNDAY BEST AT THE RICHARD ONSLOW

We are serious about Sunday roast in our pubs. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Dorset Charcuterie & Cornichons 4.50
Sunday Board - Buttermilk Chicken & Chipotle, Spinach Pakoras & Coconut Yoghurt,
Scottish Smoked Salmon & Capers, Spiced Tomato Houmous & Pitta 14.75

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Celery & Spinach Soup, Poached Egg, Herb Crumb 5.75
Citrus-cured Salmon, Horseradish Cream, Secretts Leaves & Pain d'epices Croûtes 7.75
Crab & Avocado Tart, Poached Egg & Hollandaise 8.75
Ham Hock & Mustard Terrine, Celeriac Remoulade & Toasted Bloomer 7.50
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 15.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
Add Crispy Duck, Salmon or Halloumi 2.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00
Roast of the Day – See Blackboard
Summer Vegetable Wellington 13.75

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50
Creamed Spinach 3.00

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 15.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.25
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Goats' Cheese & Caramelised Onion Tart, Beetroot, Pumpkin Seed & Secretts Leaves Salad 13.75
Pan-fried Hake, Cauliflower Purée, Green Beans, Parmesan Crisps & Madeira Jus 16.75

SIDES

Rustic Chips 3.75 Green Salad & Soft Herbs, Avocado Dressing 3.75 Skinny Fries 3.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25
Warm Chocolate Fondant, Honeycomb Ice Cream & Calvados Sauce 7.25
Strawberry Daiquiri Iced Parfait & Macerated Strawberries 6.25
Treacle Tart, Orange Compote & Clotted Cream 6.00
Raspberry Eton Mess 6.00
Crème Brûlée & Shortbread Biscuit 6.25
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Selection - Choose four 10.50 / Choose three 7.75
Brie De Nangis, Golden Cross, Godminster Cheddar or Shropshire Blue, with Chutney, Water Biscuits & Apple

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

A 10% service charge is added to parties of six or more. All tips go to the team.