

Fresh food served daily!
12-8:30pm

Looking for something
different? Take a look at our
specials menu!

Small Plates

Dorset Salt & Pepper Squid (gf) 10.25
Crispy squid with black garlic aioli, rocket & pea shoot salad, Dorset beetroot and thyme dressing.

Posh Prawn Cocktail (gfa) 12
Garlic, lemon & smoked paprika Atlantic and King prawns, tomatoes, avocado, cos lettuce & croutes.

Sunray Mushrooms (v, gfa) 9.25
Sautéed wild mushrooms and garlic in white wine & mustard cream with crusty baguette.

Tempura Duroc Pork Belly Bites (gf,vea) 10.25
With pickled sesame vegetables and sweet chilli sauce.

Local Home-made Soup of the Day (v,vea) 9.5
Seasonal soup served with baguette or a half grilled cheese garlic ciabatta (add +1).

Isle of Wight Tomato Burrata Salad (v,gfa) 9
With shallots & basil aged extra virgin olive oil sourdough crostini.

Buttermilk Chicken Tenders 9.75
Crispy buttermilk-marinated chicken breast tenders with Dorset sea salt & cajun mayo.

Smoked Haddock Cakes 10.25
Panko breaded smoked haddock chilli & spring onion cakes, chunky dill tartare sauce, lemon & seasonal leaves (available as a main at 18.5).

Artisan Bread Board (v, gfa) 7.95
Served with Dorset sea-salted butter, extra virgin olive oil & balsamic (add olives +4.5).

Seasonal Mains

Holway Farm Lamb's Liver (gf) 18.5
Pan-fried lamb liver, port onions served with colcannon, smoked bacon, peas & red wine jus.

Chargrilled Duroc Pork Loin Steak (gf) 23.75
Chargrilled duroc pork loin steak, bubble & squeak cake, broccoli, Dorset scrumpy apple compote & garden sage jus.

Chargrilled Herb & Garlic Chicken Breast (gf) 23.75
With chorizo sautéed potatoes, broccoli, wild mushroom and grain mustard cream & British truffle oil.

Day Boat Fish (gf) M.P (please ask your server)
Day boat fish, served with tomato sauce, pesto cream potatoes, chargrilled fennel, samphire & basil oil.

Pan-roasted Holway Farm Lamb Rump (gfa) 27.75
Pan roasted Jurassic lamb rump, dijon, rosemary & lavender crumb, fondant potato, spring greens, with red wine & redcurrant jus.

8oz 32 day aged Ribeye Steak (gf) 33.75
Aberdeen angus ribeye. Served with fries, cherry tomatoes, garlic mushroom, rocket & parmesan salad (add peppercorn / bernaise / mushroom / red wine sauce +2).

Pub Classics

The Sunray Fish & Chips (gfa, go) 19.75
Sustainably sourced cod, local ale & Dorset sea salt batter, minted pea purée & chunky dill tartare.

Wild Mushroom Parcel (v,vea,gfa) 19.75
Woodland mushrooms, baby spinach in a tarragon cream, puff pastry, rocket & truffle oil.

Pie of the Day (vea) 19.75
Shortcrust, hand-crimped pie, creamy mash, herb buttered carrots, broccoli & parsnip crisp.

The Sunray Burger (gfa, go) 21
Fossil Farm Aberdeen Angus beef or buttermilk chicken burger, mature cheese, bacon, burger sauce, brioche bun. Served with fries, BBQ sauce & coleslaw.

Portobello Mushroom & Halloumi Burger (v,vea,gfa) 18.75
Confit mushroom, fire roasted pepper, halloumi, burger sauce. Served with skin on fries, BBQ sauce & coleslaw.

Jurassic Ham, Egg & Chips (gf, go) 18.5
Dorset honey-glazed ham, free-range eggs, fries & homemade house piccalilli.

Sides

Sweet potato fries (gf) 4.25

House salad (gf) 4.25

Onion rings 4.25

Skin on fries (gf) 4

(add truffle oil & parmesan +1.5)

Garlic bread 4.25

(add cheese +1)

Bubble & Squeak 4.5

Salads

Classic Sunray Caesar Salad (v, gfa) 14.75
Ripped cos & baby gem lettuce, croutons, soft boiled free range eggs, aged parmesan cheese, Caesar dressing & white anchovies
(add chicken +3.5, add bacon +3, add halloumi +3).

Sunray Seasonal Salad (ve, gf) 17.5
Roasted squash, red onion, broccoli, pine nuts, cherry tomatoes, avocado, house leaves with Dorset beetroot & thyme dressing
(add chicken +3.5, add bacon +3, add halloumi +3).

ASK YOUR SERVER TO SEE OUR DESSERT MENU

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available (n) - nuts (go) - golden oldies

Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100 percent free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements.



A LA CARTE MENU

Seasonal dishes made with fresh, local ingredients.

Our menus celebrate the best of Dorset's produce, from local meats and fish to seasonal vegetables and handcrafted desserts. Expect well-loved pub classics alongside contemporary dishes inspired by the coast and countryside around us. With a focus on quality, freshness and local suppliers, every plate brings a little of the region's character to your table.

We are proud to use the following local suppliers Jurassic meats, Craigs Milk, Dorset Sea Salt & Olives et al.

The Sunray Pub & Holiday Cottages
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