

Small Plates

Fruits de Mer (gfa) 15.5 Local scallops & king prawns served in a spicy cream sauce with garlic & herb breadcrumbs.	Welsh Rarebit (v) 8.75 Mustard, ale & cheese on toast served with house salad.
Local Home-made Soup of the Day (v,vea,gfa) 8.5 Seasonal soup served with focaccia bread.	Fried Gnocchi (v, vea) 9 Pumpkin soup with crispy fried gnocchi & pumpkin seeds, (main portion available at £18).
Korean Sticky Fried Chicken (gf) 9.75 Crispy Korean fried chicken, served with gochujang mayo & Asian slaw.	Creamy Garlic Mushrooms (v, gfa) 9.25 Sautéed wild mushrooms in a creamy white wine sauce served with focaccia.

Pub Classics

The Sunray Fish & Chips (gfa, sa) 19.75 Sustainably sourced cod, local ale & Dorset sea salt batter, chunky minted peas & tartare sauce.	
Pie of the Moment (vea) 19.75 Short crust, hand crimped pie, served with creamy mash, herb buttered veg, parsnip crisps & gravy.	
The Sunray Burgers (gfa, vea) 21 Fossil Farm Aberdeen Angus beef, sticky Korean fired chicken or beetroot & butternut squash burger, mature cheese, bacon, burger sauce, brioche bun. Served with fries, BBQ sauce & coleslaw.	
Black Pudding Sausages & Mash 20.5 Hand tied Jurassic Farm black pudding sausages, served with creamy mash and onion & ale gravy. (vegetarian option available)	

Seasonal Mains

Mushroom Curry (vea, v, gf) 21 Creamy mushroom Tikka Masala served with fluffy jasmine rice, poppadom & mango chutney.	
Slow Cooked Beef Shin 26.5 Slow cooked beef shin on a bed of pearl barley fricassee served with a classic parsley gremolata.	
Grilled Chicken Ribollita (gf) 22.5 Grilled chicken thighs in a hearty white bean & kale stew.	
Fish of the Day (gf) M.P (please ask your server) Fish of the day, please ask your server for details.	
Venison Ragu 24.5 Rich slow cooked venison ragu, fresh tagliatelle with shaved parmesan.	
Roasted Cauliflower (v, vea, gf, n) 21 Served on cauliflower purée with hazelnuts & cauliflower rice.	

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).	
Seasonal Salad (v, gfa) 17.5 Mixed salad leaf, roasted butternut squash, pickled radish, pearl barley, pumpkin seeds (add chicken +3.5, add bacon +3, add halloumi +3).	

Sides

Sweet potato fries (gf) 4.25
House salad (gf) 4.25
Skin on fries (gf) 4 (add truffle oil & parmesan +1.5)
Garlic focaccia 4.25 (add cheese +1)

ASK YOUR SERVER TO SEE OUR DESSERT MENU

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available (n) - nuts
(sa) - smaller appetites, smaller portions, smaller prices!

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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