

Tuesday Dinner 30th June

St-Clements Spritz	11
House Bombay Sapphire Limoncello, Cointreau, orange, lemon	
Starters	
Seared King scallops carrot & maple, samphire *last two	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ribblesdale goats cheese sweet tomato chutney, black olive crumb, basil	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Pickled beetroot whipped mascarpone, pomegranates, pine nuts,	9
Scottish langoustines lemon mayonnaise, bread	18
Tomato & red pepper gazpacho basil oil	10
Gammon, trotter & pistachio terrine piccalilli, toast	10
Burgers (hand-cut chips, brioche bun, coleslaw)	
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	19
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	20
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
Double up your burger £4, add a fried egg £2	
Mains (include a side dish)	
South Coast Sea Bream mixed greens & chorizo risotto	25
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce	25
Polebrook honeyed shallot tarte tatin truffle garlic wild mushrooms, feta, rocket, crème fraiche	20
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, rocket	30
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Side Dishes	5½
Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese	Duck-fat roast potatoes
Malted bloomer, tomato butter & oil	Roasted celeriac, honey mustard, spring onion
Tomato, red onion, basil & balsamic	Peas, broad beans, sweetcorn, pink peppercorn
Puddings	
Dark chocolate nemesis salted caramel, honeycomb	9
Lou's Tiramisu	9
Lemon posset Chantilly, raspberry *last one	9
Vanilla Basque cheesecake blackcurrant compote	9
Treacle & pecan tart Dorset clotted cream	9
Affogato ; 2 scoops of vanilla & espresso	7
White chocolate mousse apricot compote	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Barkham Blue, Sussex Brie	
Little Pudding Tea or coffee with a small serving of either	8
Apricot fool / dark chocolate crèmeux, blackcurrant puree / lemon posset	
All the little puddings the 3 small puddings above	18

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.