

Wednesday Dinner 14th October

Butterscotch Old Fashioned Buffalo Trace Bourbon, brown-butter, Werther's butterscotch, Angostura & orange bitters, orange twist	12
Carajillo Licor 43, Kraken Black spiced rum, espresso	11

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Prosciutto de Parma Riserva parmesan, quince, rocket, honey	10
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley	9

Mains (include a side dish)

Mediterranean Seabass chorizo & mixed greens, tomato salsa	26
Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté *last two	33
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Suffolk Blythburgh pork chop baby carrots, greens, shallot, quince puree	25
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	30
Add garlic king prawns to your steak £7	
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

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	

Side Dishes

Hand-cut chips, Dorset Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
New potatoes, mint butter	
Mac & Cheese	
Satay cauliflower, spring onion	
Tangzhong dinner rolls, tomato butter & oil	
Spiced courgettes, whipped feta	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Passion fruit cheesecake	9
Lou's Tiramisu	9

Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Lincolnshire Poacher, Driftwood, Dorset Blue Vinny	

Little Pudding Tea or coffee with a small serving of either	8
Damson fool, ginger crumb / Lemon posset / Dark chocolate crèmeux, blackberry coulis	
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.