

Thursday Dinner 22nd October

Salted Mocha Negroni coffee-infused Tanqueray Dry Gin, dark cacao Sweet Vermouth, Campari, Aztec chocolate bitters, sea salt, orange twist 11

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11
Potted Hereford beef onion & mustard jam, toast 10
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley 9
Ribblesdale crottin goats cheese tomato chutney, pine nuts 10
Lamb sweetbreads sweetcorn puree 10
Smith's Smokery smoked eel horseradish, lemon 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)

North Atlantic Gurnard cockles, Palourdes Clams, mussels, shallot, parsley, velouté 28
Longbrook Farm shawarma pulled lamb tagliatelle, green sauce, parmesan 28
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
Suffolk Blythburgh pork belly baby carrots, greens, shallot, quince puree 25
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lambs 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

Side Dishes

Hand-cut chips, Dorset Sea Salt 5½
Rocket, parmesan, capers, sun blush tomatoes
New potatoes, mint butter
Mac & Cheese
Spiced courgettes, whipped feta
Tangzhong dinner rolls, tomato butter & oil
Cauliflower satay, spring onions, sesame*last two
Roasted butternut squash, tahini yoghurt, pomegranates

Puddings

Bread & butter pudding custard 8
Dark chocolate nemesis salted caramel, honeycomb 9
Treacle & pecan tart Dorset clotted cream 10
Lou's Tiramisu 9
Lemon & vanilla cheesecake berry coulis 9
Affogato; 2 scoops of vanilla & espresso 7
Lemon Posset Chantilly 9

Cheese board apricot chutney, plum loaf, crackers, celery & grapes 15
Isle of Mull Cheddar, Driftwood Aged Goat's Cheese, 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.