

Saturday Dinner 24th October

2 course £35 3 course £40

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
½ Dozen Colchester Pyleet Oysters shallot vinegar, lemon, Tabasco *£10 supplement
Potted Hereford beef onion & mustard jam, toast
Smith's Smokery smoked eel horseradish, lemon
Ribblesdale Crottin goats cheese tomato chutney, pine nuts
Prosciutto de Parma Riserva parmesan, quince, rocket, honey
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley

Mains (include a side dish)

South Coast Bream mixed green & chorizo risotto
Suffolk Blythburgh pork chop pink lady apples, green beans, honey, pan jus
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Longbrook Farm Saddle of Lamb pomme fondant, hispi cabbage, pan jus *£8 supplement
West Country Dry-aged 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce *£8 supplement
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
Add garlic king prawns to your steak £7
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan
Longbrook Farm pulled lamb shawarma pappardelle, green sauce, parmesan

Burgers (hand-cut chips, brioche bun, coleslaw)

Longbrook Farm Lamb Burger Tzatziki, lettuce, pickled red cabbage
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce
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	Rocket, parmesan, capers, sun blush tomatoes
Minted new potatoes, butter	Mac & Cheese
Tangzhong dinner rolls, tomato butter & oil	Roasted squash, tahini yoghurt, pomegranates
Spiced courgettes, whipped feta	

5½

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb
Affogato; 2 scoops of vanilla & espresso
Lou's Tiramisu
Treacle & pecan tart Dorset clotted cream
Raspberry & vanilla Crème Brûlée

Cheese board apricot chutney, plum loaf, crackers, celery & grapes *£6 supplement
Isle of Mull Cheddar, Driftwood Aged Goat's Cheese, Dorset Blue Vinny

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

All the little puddings the 3 small puddings above *£6 supplement

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.