

Thursday Dinner 29th 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
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley 9
Ribblesdale Crottin goat's cheese red pepper chilli jam, olive crumb, pine nuts, basil 10
Dill-cured salmon gravadlax celeriac remoulade 11
Prosciutto de Parma Riserva parmesan, quince, rocket, honey 10
Longbrook Farm beef mince on toast horseradish 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)

Locally Caught Trout mixed greens & chorizo, tomato salsa 26
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
Longbrook Farm pulled lamb shawarma pappardelle, green sauce, parmesan 28
Suffolk Blythburgh pork chop pink lady apples, green beans, honey, cider sauce 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
Longbrook Farm 12oz rump steak NVB glazed Roscoff onion, garlic green beans, Diane sauce 34

Side Dishes

Hand-cut chips, Dorset Sea Salt 5½
Rocket, parmesan, capers, sun blush tomatoes
Minted new potatoes
Mac & Cheese
Tangzhong dinner rolls, tomato butter & oil
Roasted squash, tahini yoghurt, pomegranates
Sugar snaps, toasted nuts & seeds
Spiced courgettes, whipped feta

Puddings

Dark chocolate nemesis salted caramel, honeycomb 9
Affogato; 2 scoops of vanilla & espresso 7
Eton Mess 8
Lou's Tiramisu 9
Tonka bean cheesecake, blackcurrant compote 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.