

Saturday Lunch 31st October

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, pine nuts	10
Prosciutto de Parma Riserva parmesan, quince, rocket, honey	10
Dill-cured salmon gravadlax celeriac remoulade	11
Longbrook Farm beef mince toasted sourdough, horseradish	10

Sandwiches (all served with hand cut chips)

Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf	16
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	16
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	16

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)

Mediterranean Seabass mixed greens & chorizo risotto	25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Suffolk Blythburgh pork chop pink lady apples, green beans, honey, cider sauce	25
Hereford Beef 100z 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
Longbrook Farm 100z rump steak NVB glazed Roscoff onion, garlic green beans, Diane sauce	32
NYC Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread.	25

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	
Sugar snaps, toasted nuts & seeds	
Roasted butternut squash, tahini yoghurt, pomegranates	
Spiced courgettes, whipped feta	

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries	9
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Affogato ; 2 scoops of vanilla & espresso	7
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.