Monday Dinner 2nd November

Salted Mocha Negroni coffee-infused Tanqueray Dry Gin, dark cacao Sweet Vermouth, Campari, Aztec chocolate bitters, sea salt, orange twist 12
Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint, topped with prosecco & soda 12

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
Seared King Scallops maple carrot puree, samphire 18
Longbrook Farm beef mince toasted sourdough**,** 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)

Mediterranean Seabass mixed greens & chorizo risotto 25
Butternut & ricotta ravioli sage butter, hazelnuts, green sauce, parmesan 26
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
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
Longbrook Farm 10oz rump steak NVB glazed Roscoff onion, garlic green beans, Diane sauce 32
St Austell Mussels in a creamy marinière sauce, or white wine & garlic, bread 26

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Minted new potatoes
Tangzhong dinner rolls, tomato butter & oil
Spiced courgettes, whipped feta
Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese
Roasted butternut squash, tahini yoghurt, pomegranates
Cauliflower cheese

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Bread & butter pudding vanilla custard 8
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.