Friday & Saturday Dinner 6-7th November

2 course £35 3 course £40

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
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley
Ribblesdale Crottin goat's cheese red pepper chilli jam, pine nuts
Prosciutto de Parma Riserva parmesan, quince, rocket, honey
Seared King Scallops maple carrot puree, samphire *£8 supplement
Longbrook Farm beef mince toasted sourdough**,** horseradish
Locally shot pigeon breasts pancetta lentils, jus

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

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

Mains (include a side dish)

Mediterranean Seabass mixed greens & chorizo risotto
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Creedy Carver duck breast Dijon mash, braised red cabbage, pan jus *£6 supplement
Hereford Beef 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
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons
St Austell Mussels in a creamy marinière sauce, or white wine & garlic, bread

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Minted new potatoes
Malted Farmhouse loaf, tomato butter & oil
Sugar snaps, toasted nuts & seeds
Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese
Spiced courgettes, whipped feta
Jerusalem artichokes, wholegrain mustard & honey

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb
Affogato; 2 scoops of vanilla & espresso
Lou's Tiramisu
Tonka bean cheesecake, blackcurrant compote

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 / Passionfruit mousse, candied cashews

All the little puddings the 4 small puddings above *£8 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.