Thursday Dinner 19th November

Butterscotch Old Fashioned Buffalo Trace Bourbon, brown-butter, Werther's butterscotch, Angostura & orange bitters, orange twist 12

Rosé Hugo Royale St-Germain Elderflower liqueur, Mee Blueberry Gin, Crème de Cassis, fresh mint, Sidonia sparkling rosé & 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, baby basil 10
Prosciutto de Parma Riserva parmesan, quince, rocket, honey 10
Seared King Scallops butternut squash puree, samphire 18
Chicken hearts on toast smoked bacon, wild mushrooms, balsamic 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 25
Longbrook Farm Ox Liver polenta, smoked bacon, pan jus, tender stem broccoli 26
Pan fried gnocchi wild mushrooms, truffle oil, spinach, cream, parmesan, pine nuts 24
Rosemary & cinnamon roasted butternut squash butter bean cassoulet, green beans, maple mustard dressing 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
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24
Butternut squash risotto poached hen's egg, parmesan 24

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
New potatoes, mint butter
Mac & Cheese
Malted Farmhouse loaf, tomato butter & oil
Sugar snaps, toasted nuts & seeds
Jerusalem artichokes, wholegrain mustard & maple
Braised red cabbage

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Affogato; 2 scoops of vanilla & espresso 7
White chocolate & cranberry cookie dough strawberry pannacotta ice-cream 8
Rhubarb & red berry custard tart Italian meringue 9
Tonka bean cheesecake blackcurrant compote 9
3 scoops vanilla ice cream toffee sauce 8
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 / Dark chocolate crèmeux, blackcurrants, chocolate soil / Passionfruit mousse, candied cashews

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.