Saturday Dinner 21st 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

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
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 butternut squash puree, samphire *£8 supplement
Hereford beef mince toasted sourdough, horseradish

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

West Country Dry-aged beef burger mature cheddar, caramelised onions, lettuce, tomato, gochujang mayonnaise
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 samphire, leek, courgette & chorizo
Norwegian Salmon risotto mixed greens, poached hen's egg, parmesan
Rosemary & cinnamon roasted butternut squash butter bean cassoulet, green beans, maple mustard dressing
Pan fried gnocchi wild mushrooms, truffle oil, spinach, cream, parmesan, pine nuts
Suffolk Blythburgh pork chop green beans, maple, pink lady apples, cider sauce
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

Side Dishes 5½

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

Puddings

Dark chocolate nemesis salted caramel, honeycomb
Affogato; 2 scoops of vanilla & espresso
Vanilla Crème Brûlée
Lou's Tiramisu
Tonka bean cheesecake, blackcurrant compote
Quince tart Italian meringue
White chocolate & cranberry cookie dough strawberry pannacotta ice-cream
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 / Dark chocolate crèmeux, blackcurrants, chocolate soil / Passionfruit mousse, candied cashews
All the little puddings the 3 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.