Monday Dinner 23rd November

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 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 butternut squash puree, samphire 18
Hereford beef mince toasted sourdough, horseradish 10

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

West Country Dry-aged beef burger mature cheddar, caramelised onions, lettuce, tomato, gochujang mayonnaise 23
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 samphire, leek, courgette & chorizo 25
Courgette, pea & mint risotto poached hen's egg, parmesan 24
Rosemary & cinnamon roasted butternut squash butter bean cassoulet, green beans, maple mustard dressing 24
Suffolk Blythburgh pork chop green beans, maple, pink lady apples, cider sauce 25
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
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshield cheese, Russian dressing, house-baked bread 25
Longbrook Farm pulled Lamb tagliatelle, green sauce, parmesan 26
Polebrook honeyed shallot tarte tatin crème fraiche, chives, parmesan 22

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Duck-fat roast potatoes
Tangzhong dinner rolls, tomato butter & oil
Roasted squash, whipped feta, pomegranates
Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese
Sugar snaps, toasted nuts & seeds
Cauliflower Cheese

Puddings

Dark chocolate nemesis salted caramel, honeycomb 9
Affogato; 2 scoops of vanilla & espresso 7
Lou's Tiramisu 9
Tonka bean cheesecake, blackcurrant compote 9
Quince tart Italian meringue 9
White chocolate & cranberry cookie dough strawberry pannacotta ice-cream 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.