Monday Lunch 9th November

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 maple carrot puree, samphire 18
Locally shot pigeon breasts pancetta lentils, jus 10

Lunch for £14... Any dish below plus a side of your choice (£11 without)

Hereford sirloin horseradish, sweet onion, rocket, malted farmhouse loaf
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun
Garlic wild mushrooms spinach**,** toast, poached hen's egg
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6

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
Scottish Halibut Romesco sauce, Hispi cabbage, capers, lemon, dill 33
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
Courgette, pea and mint risotto poached hen's egg 24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes
Mac & Cheese
Malted Farmhouse loaf, tomato butter & oil
Sugar snaps, toasted nuts & seeds
Maple roast carrots, cauliflower & kale
Jerusalem artichokes, wholegrain mustard & honey

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Apple & blackberry crumble 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
Passionfruit mousse, candied cashews
All the little puddings the 4 small puddings above 20

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.