

# M E N U

SAMPLE MENU (dishes and prices subject to change)

## STARTERS

Rosemary & sea salt focaccia & marinated olives, balsamic & olive oil - 11 (Add rosemary & garlic baked camembert for 15)

Slow braised pig's cheek, sage & apple bonbons, roasted red onion, plum & chilli compote - 10

Wye Valley asparagus, wild garlic pesto, blue cheese hollandaise, poached duck egg - 11 (gf, v)

Smoked peppered mackerel, horseradish & dill fishcake, wild garlic, apple & celeriac remoulade - 11

Lemon & parsley crispy panko mussels, tartare sauce - 9

South Coast scallops, pea puree, asparagus tips, morel mushrooms, pancetta, chicken sauce - 15

Jumbo crispy Asian wings, sticky sauce, Asian slaw, sesame seeds - 9.5

Pea & shallot ravioli, pea puree, pea shoots, pesto, parmesan - 9 (v) (vgo)

### Sharers - For 2 or 4

Slow cooked Chinese five spiced duck leg pancakes, cucumber & spring onion salad, plum & hoisin dressing

For 2 - 22.5 /or/ For 4 - 45

'The Real' Dorset charcuterie, Pink peppercorn & cider salami, chorizo picante, venison salami, coppa, white pepper & fennel salami, Dorset Blue Vinny & fig salami, marinated olives, sunblushed tomatoes, grilled artichokes, rocket & parmesan salad, bread & butter

For 2 - 22.5 /or/ For 4 - 45 (gfo)

## PUB CLASSICS (WITH A TWIST!)

'The Fish & Chips' - Bristol Lager battered Brixham hake bites, devilled whitebait, crispy panko mussels, triple cooked chips, minted crushed peas, 'chip shop' style curry sauce - 29

'The Burger' - Lamb kofta burger, mature cheddar, feta, cucumber, beef tomato, red onion, chimichurri sauce served in a chimichurri flatbread, mint & coriander yoghurt, seasoned straw fries - 22 (upgrade to garlic butter & parmesan fries - 2.50)

'The Caesar Salad' - Chicken schnitzel, Caesar dressing, smoked streaky bacon, chargrilled little gem, anchovies, parmesan, poached hen's egg - 25

'The Lasagne' - Open lasagne, slow braised shin of beef & rich red wine ragu, ricotta bechamel, bocconcini, parmesan, garlic bread - 24

'The Ham Egg & Chips' - Pulled smoked ham hock, confit chicken thigh, sausage meat, and asparagus terrine, triple cooked chips, fried hens eggs, piccalilli - 20 (gf)

## MAINS

Pan-roasted lamb rump, pea puree, wild garlic pesto, dauphinoise potato, braised red cabbage, chargrilled purple sprouting, lamb & redcurrant jus - 36 (gf)

Gochujang, soy, honey, sesame, garlic & ginger marinated 10oz flat iron steak, cherry vine tomato, sesame, spring onion & chilli pak choi, seasoned skin-on fries, Asian dipping sauce (best served medium rare) - 36

Slow roasted pork belly, crackling, Nduja & sage polenta, caramelised red onion & roasted butternut squash, kale & wild garlic, wild boar tortellini, chicken stock, cider & grain mustard cream sauce - 36 (gfo)

Slow cooked beef, wild mushroom & red wine pie OR slow-braised shoulder of lamb pie, served with buttery mash, red cabbage, honey roasted carrots & parsnips, tenderstem & rich stock pot gravy - 26

Wild mushroom & ricotta tortellini, butternut squash puree, sauteed oyster mushrooms, wild garlic, asparagus, pesto, parmesan, garlic & herb butter - 28 (v)

Sun blushed tomato, pesto, artichoke, roasted red pepper, toasted pine nut, mozzarella & basil tart tatin, straw fries, rocket & parmesan salad - 28 (v) (vgo)

Whole roasted 'Brixham' landed Megrim sole, Jersey Royals, Wye valley asparagus, roasted cherry vine tomatoes, caper beurre noisette - 35

## SIDES

Truffle & parmesan fries - 6

Garlic butter & parmesan fries - 6

Thick cut chips - 5.5

Minted buttered Jersey Royals - 6

Rocket & parmesan salad, olive oil, balsamic - 5.5



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If you have any allergies or dietary requirements, please let us know as soon as possible

A discretionary 10% service charge is added to your bill — if the service wasn't quite right, just let us know and we'll happily remove it.

v - vegetarian    ve - vegan    vgo - vegan option available    gf - gluten free