

RESTAURANT

MENU

AW23

FOR THE TABLE

MIXED MARINATED OLIVES (VE) (GF) £4.00

WARM OVEN BAKED BREAD, GARLIC AND ONION BUTTER (V) £4.75

BALSAMIC PICKLED BABY ONIONS (VE) (GF) £4.00

STARTERS

CHICKEN AND MUSHROOM SOUP (GFA) £8.50
Tarragon cream and truffle oil

BEETROOT CURED SALMON (GFA) £12.00
Rocket, charred lemon, creme fraiche and rye bread

GAME TERRINE (GFA) £9.50
Cucumber salad, mango and raita sauce

BLUE CHEESE SOUFFLE (V) £11.95
Mulled wine pear, truffle and chive cream,
stilton crumb and plum chutney

CRISPY FRIED SALT AND PEPPER SQUID £9.50
Chilli and coriander mayonnaise

GRILLED HALLOUMI (VE) £8.95
Baba ganoush, roasted beetroot, sunflower
seeds and red pepper dressing

DORSET AIR DRIED HAM (GFA) £12.00
Thinly sliced ham, salad leaf, pickles, caramelised
onion chutney and rye bread

SIDES

FRENCH FRIES (GFA) £4.50

THICK CUT CHIPS £4.50

BUTTERED SAVOY CABBAGE, KALE AND GREEN BEANS £4.50

CHIVE MASHED POTATO £4.50

BEER BATTERED ONION RINGS £4.50

ROCKET, BABY GEM AND PARMESAN SALAD £4.50

MAINS

FILLET OF SEA BREAM (GF) £24.00
Smoky chickpeas and chorizo and roasted fennel

CONFIT DUCK LEG (GF) £22.50
Celeriac and potato dauphinoise, duck fat
confit carrots, curly kale and ginger jus

ROASTED CORNISH HAKE (GFA) £26.50
Saffron potatoes, buttered samphire,
coriander cress and shellfish sauce

PARSNIP WELLINGTON (VE) £22.50
Sweet potato fondant, braised leeks and crispy kale

PORK SCHNITZEL £19.50
Braised red cabbage, charred spring
onions and chive mashed potato

CLASSICS

THE CLASSIC BURGER (GFA) £16.95
6oz British beef burger, baby gem, caramelised
onion chutney, mayonnaise, slaw and french fries

ADD CHEDDAR CHEESE, CRISPY BACON,
ONION RINGS (£1.50 EACH)

THE PLANT BURGER (VE) (GFA) £15.95
Plant based burger, vegan mature cheese, chipotle
ketchup, pickled cucumber and french fries

CRISPY BATTERED FISH AND CHIPS £18.95
Mushy peas, tartare sauce and lemon

BEEF AND ALE PIE £17.50
Chive mashed potato, confit carrots, curly kale and thyme gravy

SRI LANKAN CHICKEN CURRY (GFA) £17.50
Basmati rice, poppadom and mango chutney

CAESAR SALAD (GFA) £14.50
Cos lettuce, creamy caesar dressing, garlic
croutons, anchovies and parmesan shavings

ADD CRISPY SKINNED SEA BREAM FILLET £8.50
ADD CHARGRILLED CHICKEN BREAST £5.50
ADD HALLOUMI (V) £4.50

SIGNATURE GRILLS

All grills are served with rocket, baby gem and parmesan
salad and your choice of thick cut chips or french fries

8oz FILLET STEAK (GFA) £36.00
The most tender cut from the tenderloin.
Aged for 28 days. Best served rare.

10oz RIB EYE STEAK (GFA) £34.00
Fantastic marbling gives a great flavour and tender texture.
Dry aged for 30 days. Best served medium rare or medium.

THE FULL MIXED GRILL £28.00
Rump steak, grilled gammon, pork sausages,
fried egg, tomato and field mushroom

SAUCES £2.00
Bearnaise Sauce, Peppercorn Sauce,
Garlic and Onion Butter or Red Wine Jus

We Recommend

WAIPARA HILLS, NEW ZEALAND £34.00 (Bottle)
Rich passionfruit, citrus and ripe gooseberry

COVILA GRAN RESERVA RIOJA, SPAIN £44.00 (Bottle)
Toasted oak, sweet spices and vanilla blended
rich red berries and dried fruit

WHISPERING ANGEL PROVENCE ROSE, FRANCE £45.00 (Bottle)
Fresh notes of apple, pink grapefruit, peach
and cream, and a long, smooth finish

DESSERTS

STICKY TOFFEE PUDDING (V) (GF) £8.50
Caramel sauce, vanilla ice cream

VANILLA CREME BRULEE (V) (GFA) £9.50
Cherry compote, all butter shortbread

RASPBERRY AND APPLE CRUMBLE TART (VE) (GFA) £9.50
Fresh raspberries, vanilla ice cream

CARAMEL PANNACOTTA (VE) (GFA) £10.50
Caramelised banana, salted caramel ice cream

CHOCOLATE FONDANT (V) (GFA) £9.50
Chocolate sauce, honeycomb ice cream

WARM CHOCOLATE AND HAZELNUT MINI DOUGHNUT (V) £6.00
Served with your choice of tea or coffee

SELECTION OF ICE CREAMS 3 SCOOPS £6.00
Salted caramel, chocolate or vanilla ice creams
Coconut, raspberry or passionfruit sorbets

AFFOGATO (V) £6.00
Vanilla ice cream with a shot of espresso

BRITISH CHEESE PLATTER (V) (GFA) £12.50
Yorkshire Blue, Sharpham Brie, Westcombe Cheddar, served with
apple, caramelised onion chutney and sourdough biscuits

DESSERT WINE

We Recommend

PALAZZINA MOSCATO PASSITO, ITALY (VE) £28.00 (37.5cl)
Sweet lemon meringue pie, marmalade, caramel and toffee apples

GARONELLES SAUTERNES, FRANCE £45.00 (37.5cl)
Luscious apricots in honey with hints of marmalade

(V) Suitable for Vegetarians (VE) Suitable for Vegans
(GFA) Gluten Free Alternative Available (GF) Gluten Free

Allergen details: All produce is prepared in an area where allergens are present. For
those with allergies, intolerances and special dietary requirements who may wish to know
about the ingredients used, please ask a member of the team.

Dinner Inclusive Package

Guests on a Dinner Inclusive Package, from 5:30pm, may enjoy a food spend of
up to £32 per adult from this menu. Additional spend will be charged as a supplement.