

MENU

Starters

Pan Seared Lyme Bay Scallops GF 10.50

Crispy Serrano Ham, Garden Peas, Watercress, Lime & Coriander Dressing

Red Mullet Ceviche GF 8.90

Avocado, Radish shavings, Pineapple & Chili Salsa

Dorset Crab Tian GF* 9.95

Homemade Guacamole, Toasted Crisp Bread

Coastal Cheddar & Polenta Fritters V 7.60

Roasted Red Pepper & Tomato, Basil Tapenade

Chorizo & Serrano Ham Baby Gem, GF 8

Anchovies, Black Olives, Peppers, Balsamic Vinaigrette

Apple & Fennel Salad GF VG* N 7

Toasted Walnuts, Crumbled Blue Vinny, Honey & Dijon dressing

Staying Covid-19 Secure in 2020

- Please stay seated as much as possible
- Use the sanitiser by the entrance
- Please be patient if your order takes longer than usual. Our front of house team and chefs are also following new procedures
- Our menu's are single use, therefore to reduce wastage we will give you one menu per table

Mains

Marinated Monkfish Tail GF 22

Sauteed Potatoes, Samphire, Tomatoes, Lemon & Herb Dressing

Herb Crusted Haddock Fillet 18.50

Roasted Chorizo New Potatoes, Courgettes, Spinach, Chorizo Oil

Pan Roasted Duck Breast GF 22

Sautéed Pak Choi & Peas, Fried Potato Cake, Gooseberry Jus

Char Grilled 6oz Fillet Steak GF 26

Goats Cheese Dauphinois, Broccoli, Sesame Roasted Carrots, Red Wine Reduction

Aubergine Mozzarella Rarebit GF V 16.50

Courgettes, Garlic Sautéed Potatoes, Rustic Tomato & Basil Sauce

Baked Goats Cheese GF* VG* N 17.90

Walnuts, Croutons, Caramelised Raisins, Little Gem, Balsamic

Sides: Chorizo New Pots, Sautéed Samphire, Fries, Roasted Carrots & Sweet Potato, Sautéed Pak Choi 3

Desserts

White Chocolate & Hazelnut Blondie Caramel Ganache, Purbeck vanilla Ice Cream **GF N 6.50**

Strawberry Crème Caramel Strawberry Sabayon, Summer Fruits **GF V 6.50**

Vanilla Semifreddo Gooseberry Compote, Ginger Shortbread **6.50 GF V**

Raspberry, Apricot & Coconut Crumble, Purbeck Vanilla Ice Cream **N 6.50**

Purbeck Ice Cream: Rhubarb & Rosehip, Vanilla Bean, Serious Chocolate, Mango Sorbet, Strawberry Sorbet (2 scoop's) **GF 5**

West Country Cheese, Coastal Cheddar, Dorset Blue Vinny, Isle of White Soft, Rosary Goats, **Homemade Chutney & Biscuits GF* 8**

Monbazilliac-Chateau Vari, France -Full of Exotic Fruit with Honeyed Intensity 100ml **5.75**

Warres Otima Port, 10 year old Tawny, Portugal 50ml **4.9**

N = Nuts, V = Vegetarian, GF* = Can be adapted to Gluten Free, VG = Vegan