

MENU

Starters

Pan Seared Lyme Bay Scallops GF N 10.50

Jerusalem Artichokes, Hazelnuts, Smoked Pancetta

Crispy Marinated Octopus GF 8.90

White Cabbage & Wasabi Remoulade, Chicory, Grain Mustard Cream

Roasted pheasant Breast GF 8.90

Chestnut Mushroom Duxelles, pickled Wild Mushrooms, Cranberry Reduction

Chicken, Parmesan & Basil Croquettes 8.40

Baby Gem, Balsamic tomatoes, Tomato Coulis

Spinach, Kale, Broccoli & Blue Vinny Gratin, V N GF* 7.60

Toasted Almonds, Homemade Flatbread

Warm Jerusalem Artichokes, GF VG N 7

Chicory, Caramelised Apple, Pistachio & honey 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

Baked Plaice Fillets GF 19.50

Roasted Leeks, Braised Chicory, Homemade Fat Chips, Lemon Sauce

Roasted Troncon of Brill GF 20.50

Savoy Cabbage, Mussels, Sautéed Potatoes, White Wine & Dill Broth, Lime & Coriander Crème Fraiche

Pan Roasted Venison Strip Loin GF 26

Sautéed Wild Mushrooms, Roasted Chestnuts, Rosti Potato, Sherry Jus

Serrano Ham Wrapped Guinea Fowl Breast GF 20.50

Pomme Anna, parsnip puree, roasted parsnips, kale, rosemary jus

Caramelised Onion, Leek & Sweetcorn Tart Tatin VG N 16.50

Rocket, Hazelnuts, Sweetcorn Relish

Squash & Mascarpone Risotto GF V 17.90

Swiss Chard, Feta, Toasted Pumpkin Seeds

Sides: Honey Roast parsnips, Sautéed Potatoes, Fries, Roasted Winter Vegetables, Sautéed Cabbage & Chard 3

Desserts

Chocolate & Baileys Mousse Orange & Cointreau Compote, Homemade Coconut Biscotti **GF* 6.50**

Fig & Golden Syrup Cake Fig Puree, Crème Fraiche **GF 6.50**

Cinnamon Rice Pudding Arancini Caramelised Hazelnuts, Warm Chocolate Sauce **N 6.50**

Caramelised Banana, Rum Syrup, Apple & Raisin Compote, Crème Chantilly **VG* GF 6.50**

Purbeck Ice Cream: Rum & Raisin, 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**