

GARDEN MENU

12/04 – 17/05

Nibble

Chilli & Garlic Marinated Green & Black Olives (v) 4.50
Wise Man Chilli Sourdough, Dukkah & Oil (v) 5.00

Jars

Hummus, Roasted Squash, Chilli Oil & Flatbread (v) 6.50
Shredded Confit Duck, Cucumber, Hoisin & Pancakes 9.00
Butcombe Bitter Rarebit, Toasted Sourdough Dipping Soldiers 8.50

To Start

Chef's Soup of the day, Mini Loaf 6.50
Mini Baked Camembert, Toasted Sourdough & Onion Jam (v) 8.50
Chorizo & Mozzarella Arancini, Red Pepper Compote 8.50
Treacle & Whiskey Cured Salmon, Fennel & Apple Salad 9.50
Asparagus & Blue Cheese Tart, Dorset Leaves, Herb Oil 7.50
Maple Roasted Butternut, Burrata & Pomegranate salad 9.00

Mains

Slow-Cooked Pork & Fennel Meatballs, Grain Mustard Creamed Potatoes, Cider Jus, Apple Matchsticks 15
Ground Steak Burger, Streaky Bacon, Cheddar, Pickles & House Sauce with Fries 14
Beer-Battered Catch of the day, Hand Cut Chips, Pea Puree, Wise Man Tartar 15.50
8oz Char-Grilled Sirloin, Portobello Mushroom, Black Pepper Butter & Hand Cut Chips 23
Chicken, Pancetta & Leek Shortcrust Pie, Cheddar Mash & Greens 13
Sweet Potato & Black Bean Chilli, Tacos & Spiced Rice (vegan) 14
Portobello Mushroom, Rosemary & Camembert Wellington, Parmentier Potatoes, Watercress salad (v) 15

Sides

Cauliflower & Parmesan Gratin, chilli & Almond Cavalo nero, Hand Cut Chips,
New Potatoes, Steamed Seasonal Vegetables, Mixed Salad. 4.50

Desserts 8.00

Dark Chocolate Pot, Honeycomb, Toasted Hazelnuts, Chantilly & Shortbread
Pear & Almon Tart, Creme Fraiche
Banana Bread & Butter Pudding, Butterscotch & Candied Pecans
Vanilla Cheesecake, White Chocolate Soil, berry Compote

Cheese

Roquefort, Toasted Fig & Walnut Bread, Glass of 10yr Graham's Tawny Port 11.50

Cheese platter: Orwell with Black Truffle – Black Cow Cheddar – Long Clawson Stilton,
Artisan Biscuits, Fruit & Chutney 9.50

Gelato – Vanilla, Hazelnut, Damson Ripple, Ginger, Rich Chocolate 2.30 per scoop
Sorbet – Espresso, Cranberry, Rhubarb, Gin & Tonic 2.30 per scoop

Tipple

Espresso Martini, Brandy Alexander, Negroni 9.00 Liqueur Coffee (Jamesons, Kahlua,
Malibu, Courvoisier) 6.50 Graham's Tawny Port 20yr, 30yr 40yr from 6.50
Laphroaig Lore Whisky 9.50–25ml, 1738 Remy Champagne Cognac 9.50–25ml

Hot Drinks

Flat White 2.80 Cappuccino 2.80 Cafe Latte 3.30 Espresso 2.30
Macchiato 2.50 Mocha 3.40 Double Espresso 3.30 Selection of Teas from 2.40
Americano 2.50 Hot Chocolate 3.60 Hot Chocolate & Marshmallows 4.00

Please advise a member of our team if you have any allergies or dietary needs.