

# SOULSHINE

## Dinner Menu

### Wet your whistle

Negroni £9    Hyke Orange gin & tonic £9    Castlewood Sparkling Brut NV £9

### Snacks to start

British toasted fava beans £3 vg    Cornichons £3 vg  
Tamari toasted pumpkin seeds £3 vg    Pelotin olives £3 vg  
Sourdough & butter or with olive oil & Pedro Ximinez balsamic vinegar £3.95 v/vg  
Grilled sourdough & tapenade £3.5 (1pc) vg  
Portland princess oysters with Hoots hot sauce £5.5 ( two)

Rollright (soft washed rind cheese) balsamic onion chutney & crackers £7.5 v  
Dorset pork & fennel salami with cornichons £7.5  
Marinated anchovies with Honest Toil olive oil £7  
Smoked mackerel, beetroot & horseradish relish £7  
Split pea hummus, caramelised onion, turkish chilli & za'atar £6 vg

Roast cabbage, peanut rāyu & white onion puree £8.75 vg  
New potatoes with seaweed butter £5.5 v/vg  
Charred cauliflower, harissa, parsnip puree & tahini sauce £9 vg  
Artic charr, chickpea purree, cabbage shoots, wild garlic butter £17  
Soulshine fish stew, cod, gurnard, scallop, fennel & rouille £16  
Slow cooked duck leg, Seville orange, olives & greens £16  
Venison ragu, white beans, gremolata & greens £15

### Pudding

Apple granita £4.50 vg    with a shot of Liberty Fields Vodka £8  
Burnt Basque cheesecake, very boozy cherries & caramel £8  
Tiramisu £5.5. Affogato with cinnamon parfait £5.5  
Croissant bread & butter pudding, chocolate fudge sauce & cream £8  
Chocolate & tahini brownie truffle (1 piece) £3 gf

**\*Please inform a member of staff of any allergies or dietary requests**