DINNER MENU

NIBBLES

Bread of the Day, served with flavoured oil and butter	6
Marinated Gordal Olives, chilli, orange, thyme (GF, DF, VE)	6
Dorset Cure Charcuterie Platter, bread, olives, pickles	12

STARTERS

Soup of the Day, warm bread (VE)	9
Gin Cured Chalk Stream Trout, lemon crème fraîche, pickled fennel (GF)	13
Confit Duck Leg Terrine, brioche, spiced cherry chutney (GFO)	12
Baked Heritage Carrots, vegan feta, pomegranate, toasted seeds, herb oil (GF, VE)	9
Goat Cheese Crusted Hazelnut, texture of pears, candied walnut (GF)	10
Gambas Pil Pil, king prawns, garlic, chilli, coriander & warm bread (GFO)	12

MAINS

Roasted Turkey Breast, thyme roasted potatoes, honey glazed carrots & parsnips, charred sprouts	29
Pan Fried Chicken Supreme, wild mushroom risotto, parmesan crispy, tarragon oil (GF)	22
Braised Brisket of Beef, pomme purée, cavolo nero, bourguignon jus (GF)	26
Pan Fried Hake, crushed potatoes, rainbow chard, samphire & cherry tomato dressing (GF)	21
Catch of the Day, boiled potatoes, seasonal vegetables, lemon beurre noisette (GF)	m/p
Moule Marinière, mussels cooked in creamy garlic white wine, warm bread (GF)	18
Battered Haddock, triple-cooked chips, tartare sauce, lemon, peas	17
Steaks: served with sautéed wild mushrooms, watercress and triple-cooked chips	
8oz Sirloin	35
8oz Ribeye	32
Add Café Du Paris £2, Peppercorn sauce £2, Bearnaise sauce £2	
Burley Short Rib Burger, bacon jam, monterey jack, baby gem, pickles, tomato and sweet potato fries	21
Moving Mountain Burger, vegan mayonnaise, crushed avocado, chilli jam, gem lettuce, tomato, pickles & sweet potatoes fries (VE)	19
Creamed Leeks & Mushroom Tagliatelle, toasted pinenuts & dressed rocket	20

SIDES

Seasonal Vegetables (GF, VEO)	5	Chorizo & Red Onion Loaded Fries	7
Seasonal Salad (VE, DF)	4	Grilled Tenderstem, Chilli, Almonds (VE, GF)	5
Triple-Cooked Chips (VE)	5	Rocket and Parmesan Salad (GF, V)	4
Truffle Chips (V)	6	Sweet Potato Fries (VE)	6
Creamy Mash Potato (V)	6	Pommes Purée	5

AFTERS

Crêpe Suzette, orange syrup, vanilla ice cream	9
Dark Chocolate Délice, salted caramel, espresso chantilly	12
Champagne and Raspberry Posset, vanilla shortbread	10
Affogato, vanilla ice cream, amaretti biscuits (GF, V)	6
Selection of Ice Cream and Sorbets, please ask server for details (GF, V)	12
Selection of Cheeses from 'Book & Bucket', celery, grapes, crackers, local honeycomb (GFO, VGO)	14

(V) vegetarian | (VE) vegan | (GF) gluten-free | (DF) dairy-free | (DFO) dairy-free option
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.