



Dinner Menu

Browsing Bites

Casablanca Olives £4 Spiced Cashews & Walnuts £4 House Bread & Oils £4

Starters

Homemade Seasonal Soup

Whipped Dorset Gold Butter, Rosemary & Thyme Croutons (GF) £8

Crispy Hoisin Duck

Chilli, Spring Onion, Fresh Orange & Coriander, Sweet & Sour Cucumber, Toasted Sesame oil (GF) £11

Sea Dust & Cracked Pepper Squid, Black Garlic Aioli, Balsamic Glazed Tomatoes (GF) £7

Sharers

Oven Baked Camembert, Caramelised Onions, Baked Brioche, Roasted Garlic & Spiced Walnuts. (VG) £19

Charcuterie, local cheese, Handmade Chutney, Pheasant Sausage Roll & Pickles £18

Mains

Pan Fried Calves Liver & Pancetta, Buttery Mash Potatoes, Seasonal Kale, Sweet Onion Gravy & Parsnip Crisp (GF) £19

Slow Cooked Venison & Cranberry Suet Pudding, Rosemary & Sea Salt Cottage Potatoes, sautéed Greens, Natural Jus £17

Handmade 6oz Seasoned Beef Burger, Grilled Mature Cheddar, Garlic Mayonnaise, Onion Jam, Crispy Onions & Gherkins, Hand Cut Chips, Pretzel Bun £16

8oz Ribeye, Roasted Tomato Jam, Mushroom & Tarragon Butter, Triple Cooked Chips, Peppercorn Sauce GF £35

Copper Battered Haddock, Triple Cooked Chips, Pea Dipping Butter, Tartare Sauce, Fresh Lemon £17

Oven Baked Vegetable Lasagne, Crisp Rocket Leaves, Pecorino, Home Made Focaccia £14

Salmon & Leek Fish Pie, Smoked Cheddar Gratin, Buttered Vegetable Panachè (GF) £16



A tip of the Talbot Country Hat.

An "Ode to everyone"

When November is close and the nights draw near, keep watch to the pheasants fleeing the beaters cheer.

If the shadows grow long on a Decembers eve, let there be turkey, goose, duck or all three, toasting the years end round the Christmas Tree.

When the leaves no longer fall and January tilts it hat, let there be baked bread and a real ale whilst ones sat.

If February clings tightly and the purse strings tighten, let the calves Liver and mash bring back the bacon.

When march lifts it chin, just in the Nick of time, let the lambs spring freely enjoying pastures so fine.

While April's no fool to a seafarers treasure, sea dust and fine claret make food taste 19 times better.

May is for garden, for an asparagus Eden, quiche, smoked salmon, eggs fried, boiled, poached and beaten.

When the sun has a hat on, and it's come out to play, you know that June it is when it's Pimm's o'clock every day.

July is our kingdom that has a bounty of plenty, from apricots to wood pigeon, the harvest is elementary.

August sits proud upon its throne of the twelfth, a glorious tribute to a land in good health.

Acer Campestre shake hands and root new. September has a new dawn and a "Superior" Venison stew

Happiness is October, an apple cake and roast pork, quince jelly and a cheese plate within reach of a fork.

These are the lands we have studded with gold, fertile and rich, tilled and sowed.
We brake our daily bread and we toast the road, for this is
Our Land, this is Our Home.