SET MENU

TWO COURSES 23.00 ~ THREE COURSES 28.00

STARTERS
Duck liver pâté, toasted sourdough bread, house pickles
Warm goat’s cheese and beetroot salad, olive tapenade toast v.
Spiced fish cake, Cornish crab mayonnaise, mustard

MAINS
King prawn and crab linguine, tomato, chilli, garlic
Heirloom tomato risotto, roast carrots, lemon, parsley ve.
Smoked chicken Caesar salad

DESSERTS
Sticky toffee pudding, butterscotch sauce, Dorset clotted cream v.
Flourless Bramley apple and apricot nut crumble, coconut ice cream ve.
Choice of two British cheeses, grapes, chutney, biscuits

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill...
SET MENU

TWO COURSES 25.00 ~ THREE COURSES 31.00

STARTERS
Duck liver pâté, toasted sourdough bread, pickled cucumber, onions, cornichons
Capel and Swan oak smoked salmon, horseradish crème fraîche, fried capers
Warm goat’s cheese salad, Cheltenham beetroot, olive tapenade toast v.

MAINS
Chargrilled Scottish pave rump steak, chips, land cress
Roast Rye Bay cod loin, caper and parsley mash, lemon butter
Heirloom tomato risotto, roast carrots, lemon, parsley ve.

DESSERTS
Treacle tart, Dorset clotted cream v.
Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v.
Choice of two British cheeses, grapes, chutney, biscuits

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SET MENU

TWO COURSES 29.00 ~ THREE COURSES 34.00

STARTERS
Warm goat’s cheese salad, beetroot walnuts, olive tapenade v.
Asian rare beef salad, chilli, lime, roasted peanuts
Crayfish, prawn and smoked salmon cocktail, seafood mayonnaise, bloody Mary ketchup

MAINS
Chargrilled 220g Scottish sirloin steak, roasted Provençal tomato, gratin potato, peppercorn sauce
Pan-fried sea bass, fennel and basil whipped mash, roast pepper, herb and caper dressing
Wild mushroom ragout, soft herb polenta, sautéed greens v.

DESSERTS
Treacle tart, Dorset clotted cream v.
Gin and lime posset, crushed raspberries v.
Chocolate hazelnut brownie, vanilla ice cream, hot chocolate fudge sauce v.

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