

WINTER WARMER

2 Courses £29

3 Courses £36

Starters

Seasonal soup, freshly baked bread & butter  (gf on request)

Wild garlic mushrooms, crispy hen's egg, hollandaise sauce on toasted brioche (gf on request)

Chicken liver parfait, gooseberry chutney

Salmon fishcake, samphire, choron sauce

Main Courses

Confit cod, sauteed potatoes, wild mushroom & spinach, shellfish bisque

10oz Sirloin steak, rocket & shallot salad, grilled cherry tomatoes. (Add peppercorn or béarnaise sauce for £2)

Roasted butternut squash risotto, spiced almond & parmesan tuile, pumpkin seeds  

Pan fried chicken thighs, parmentier potatoes, tenderstem broccoli, tarragon jus (gf)

Desserts

Pumpkin spiced crème brûlée, shortbread (gf on request)

Brown sugar pavlova, mulled wine poached pear, chestnut cream

Steamed ginger pudding, crème anglaise, honeycomb

A selection of local cheeses, homemade bread, crackers, Dorset real ale chutney & grapes
(gf on request)

Side orders £5

Rocket, shallot & parmesan salad

Tomato & shallot salad

Chive crushed potato

Winter greens

Hand cut chips

French fries

New potatoes

Fondant potato

Coffee and Treats £5

Gf- gluten free,  - vegetarian,  - vegan

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance - should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

A discretionary service charge of 10% will be added to the total bill