

WINTER WARMER MENU

2 COURSE - £26.00. 3 COURSE - £32.50

MONDAY - FRIDAY

STARTER

Soup of the day, bread and butter (v), (G.F/D.F on request)

Chicken liver parfait, spicy tomato chutney, toasted brioche (G.F on request)

Endive and pear salad with Stratford Blue and walnut dressing (v, ve)

Salmon fishcake, samphire, lemon, hollandaise sauce

Prawn cocktail, Marie Rose sauce, lemon

MAIN

Lamb shank braised in Guinness, colcannon mash, rosemary sauce

Coq au Vin, red-wine braised chicken leg, buttery pomme purée with lardons, mushrooms & pearl onion jus

Beer battered haddock, hand cut chips, crushed peas, lemon, tartare sauce (G.F)

Pan fried fillet of trout, pimento potato, creamed leek, dill butter sauce (G.F/D.F on request)

Butternut squash orzo, sage walnut pesto, parmesan (ve, D.F on request)

DESSERT

Dorset apple tarte tatin, vanilla ice-cream (v)

Pistachio souffle, Purbeck rhubarb & rosehip ice-cream

Vanilla mascarpone panna-cotta, poached rhubarb with granola crumb

Selection of two Dorset cheese, bread, crackers & chutney

SIDE ORDERS £5

Homemade Bread

French Fries

Hand Cut Chips

Garlic Bread (v) (ve on request)

Rocket, shallot & parmesan salad (v)

Tomato & shallot salad

Buttered mixed greens (v) (ve on request)

G.F – GLUTEN FREE

D.F – DIARY FREE

(V) – Vegetarian

(Ve) - 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 12.5% will be added to the total bill