

### **Nibble**

Chilli & Garlic Marinated Green & Black Olives (v) 4.50  
Wise Man Chilli Sourdough, Dukkah & Oil (v) 5.00

### **Jars**

Hummus, Roasted Squash, Chilli Oil & Flatbread (v) 6.50  
Shredded Confit Duck, Cucumber, Hoisin & Pancakes 9.00  
Butcombe Bitter Rarebit, Toasted Sourdough Dipping Soldiers 8.00

### **To Start**

Chef's Soup of the day, Mini Loaf 6.00  
Mini Baked Camembert, Toasted Sourdough & Onion Jam (v) 8.50  
Chicken & Ham Hock Terrine, Tarragon Aioli, Parmesan Crisp 8.00  
Dorset Crab, Fennel & Lemon Remoulade, Toasted Sourdough 9.50  
Lamb Kofta, Flatbread, Chilli & Yoghurt Dressing 7.50  
Sloe Gin Cured Trout, Pickled Vegetables, Beetroot Puree 9.00  
Feta, Chilli & Tomato Arancini, Romesco Sauce V 8.00

### **Mains**

Hazelnut Crusted Pork fillet, Fennel Gnocchi, Squash Puree, Crispy Goats Cheese 19  
Braised Lamb Shoulder Hot Pot, Pancetta, Crispy Garlic Potatoes, Chantenay Carrots 17  
Beer-Battered Catch of the day, Hand Cut Chips, Pea Puree, Wise Man Tartar 15  
8oz Char-Grilled Sirloin, Portobello Mushroom, Black Pepper Butter & Hand Cut Chips 22  
Slow Cooked Steak & Ale Shortcrust Pie, Creamed Potatoes & Greens 13  
Lentil & Porcini Cottage Pie, Cavallo Nero, Peas & Green Beans (vegan) 15

### **Sides**

Cauliflower & Parmesan Gratin, Roasted Vegetables, Hand Cut Chips, New Potatoes,  
Steamed Vegetables, Mixed Salad. 4.00

### **Desserts 7.50**

Set Vanilla Custard, Ginger Sponge, White Chocolate Soil, Brandy Snap  
Apple & Pear Crumble, Custard  
Caramel Parfait, Banana, Peanut Butter, Caramelised Filo Pastry  
Chocolate Mousse, Honeycomb, Pistachios & Caramel  
Blackberry Fool, Mint, Vanilla Shortbread

### **Cheese**

Roquefort, Toasted Fig & Walnut Bread, Glass of 10yr Graham's Tawny Port 10.50

Cheese platter: Wild Garlic Yarg – Barber's Cheddar – Long Clawson Stilton –  
Capricorn Goat's Cheese, Artisan Biscuits, Fruit & Chutney 9.50

Gelato – Vanilla, Salted Caramel, Damson Ripple, Ginger, Rich Chocolate 1.95 per scoop  
Sorbet – Espresso, Cranberry, Gin and Tonic 1.95 per scoop

### **Tipple**

Espresso Martini, Brandy Alexander, Negroni 8.00 Liqueur Coffee (Jamesons, Kahlua,  
Malibu, Courvoisier) 5.50 Graham's Tawny Port 20yr, 30yr 40yr from 6.50  
Laphroaig Lore Whisky 9.50–25ml, 1738 Remy Champagne Cognac 9.50–25ml

### **Hot Drinks**

Flat White 2.70 Cappuccino 2.70 Large Cappuccino 3.20 Cafe Latte 3.20 Espresso 2.30  
Macchiato 2.40 Mocha 3.20 Double Espresso 3.00 Selection of Teas from 2.25  
Americano 2.50 Hot Chocolate 3.50 Hot Chocolate & Marshmallows 3.90

Please advise a member of our team if you have any allergies or dietary needs.