

Winter 2021
Dinner Menu

Nibble & Share

- Mini Baked Camembert, Toasted Sourdough & Onion Jam 8.50 **V**
Chilli & Garlic Marinated Green & Black Olives 4.50 **V+**
Artisan Bread Board, Dukkah & Oil 5.00 **V+**
Nocellara Olives (v+) 4.50. **V+**
Smoked Hummus, Chorizo, Toasted Flatbread 6 **DF A**
Smoked Almonds 4 **DF GF**

To Start

- Chef's Soup 6.50 **A**
Pressed Ham Hock, Pea Puree, Mint Gremolata, Parmesan Crisp 8.50 **GF**
Smoked Mackerel, Tomato Salsa, Bloody Mary Aioli 8.00 **DF GF**
Cheddar & Chilli Beignets, Sweet Red Pepper Compote 7.50 **V**
Tandoori Tofu, Onion Bhaji, Mango Salsa 7.50 **V+**

Mains

- Pan-Roasted Chicken Supreme, Bubble & Squeak Cake, Sprouts & Pancetta, Blue Vinny Cream 17
Char-Grilled 8oz Sirloin, Truffled Portobello, Dorset Watercress, House Fries 23 **DF GF**
Beer-Battered Catch of the day, Hand Cut Chips, Pea Puree, Wise Man Tartar 15.50 **A**
Stuffed Squash, Wild Mushrooms, Chestnuts, Cavalo Nero Pesto 14 **V+**
Root Vegetable Wellington, Gruyere Croquettes, Truffle Butter Sauce 15 **V**
Pan-Roasted Fillet of Venison, Celeriac Fondant, Roast Garlic Puree, Honey Carrots, Blackberry Jus 18 **GF**

Please see our daily specials

Desserts

- 8.00
Blood Orange Posset, Cinnamon Biscuit **A**
Apple & Sloe Gin Crumble, Custard **V+**
Chocolate Delice, Whisky Chantilly, Hazelnut Brittle **GF**
Toffee Cheesecake, Blondie, Honeycombe, Chocolate Shards

- Cheese – Orwell, Black Cow Cheddar, Long Clawson Stilton, Artisan Biscuits 9.50 **A**
Gelato – Vanilla, Christmas Spice, Ginger, Rich Chocolate, Hazelnut 2.30 p/s **GF**
Sorbet – Cranberry, Chocolate, Spiced Orange, 2.30 p/s **DF GF**

Tipple

- Liqueur Coffee (Jamesons, Kahlua, Malibu, Courvoisier) 6.50
Graham's Tawny Port 20yr, 30yr 40yr from 6.50
Laphroaig Lore Whisky 9.50–25ml, Martell Cordon Blue extra old Cognac 14.00–25ml

Hot Drinks

- Flat White 2.80 Cappuccino 2.80 Cafe Latte 3.30 Espresso 2.30
Macchiato 2.50 Mocha 3.40 Double Espresso 3.30 Selection of Teas from 2.40
Americano 2.50 Hot Chocolate 3.60 Hot Chocolate & Marshmallows 4.00
(Milks & Alternatives – Semi skimmed, Skimmed, Almond, Soya, Oat)

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

A=can be altered V=Vegetarian V+=Vegan GF=Gluten Free DF=Dairy Free

