

Winter 2021  
Lunch 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**

Mains

- Overnight Meatballs, Chorizo, Tarragon & Manchego, Chilli Focaccia 14 **A**  
Buttermilk Chicken Burger, Black Garlic & Parmesan Aioli, Crisp Pancetta, Brioche, Fries 14 **A**  
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**  
Char-Grilled Sirloin, Truffled Portobello, Dorset Watercress & House Fries 23 **DF GF**

Sandwiches

- Tandoori Tofu & Onion Bhaji Chapati Roll, Coriander & Mint Chutney 8.00 **v+**  
Chesil Salmon, Chive Creme Fraiche, Crispy Capers Pickled Raddish Open Sandwich 9.00  
Croque Madame- Ham, Gruyere Cheese & Dijon topped with a Free Range Fried Egg 8.50  
Accompanied with House Fries or a Mug of Chefs Soup 4.00

Our Sandwiches can be made using Gluten Free Bread

*Please see our daily specials*

Desserts

8.00

- Blood Orange Posset, Cinnamon Biscuit **A**  
Apple & Sloe Gin Crumble, Custard **GF 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  
Gelato – Vanilla, Christmas Spice, Ginger, Rich Chocolate, Hazelnut 2.30 p/s **GF**  
Sorbet – Cranberry, Chocolate, Spiced Orange, 2.30 p/s **DF GF**

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**

