



DINNER

SMALL PLATES

Soup of the day served with bread and butter

| £6.95 | ask for GF

Spiced pork bon bons served with homemade piccalilli, chilly jam and an apple and fennel salad

| £6.75 |

Salt n pepper calamari and king prawns
served with a garlic aioli

| £7.95 |

Chicken liver pate served with gooseberry
chutney and warm ciabatta toast

| £7.25 | ask for GF

Smoked Purbeck duck breast
with pears poached in port on seasonal leaves
with a plum dressing & herb crostini

| £8.50 | ask for GF

Pan-fried haloumi, tomato and leaf salad with
a wholegrain mustard and honey dressing,
gooseberry chutney and sea salt crostini

| £7.25 | ask for GF

BIG PLATES

Confit duck leg, served with Buttered mash, red cabbage maple glazed carrots
and parsnips with winter berries sauce

| £17.95 | GF

Chicken, leek and mushroom pie served with mashed potato, maple glazed carrots and parsnips,
greens and a wild mushroom sauce

| £14.95 |

8oz beef & chorizo burger served in a pretzel bun with Isle of Wight tomato, smoked back bacon,
applewood smoked cheese, tobacco onions and fresh leaves with a tomato and onion chutney,
bbq sauce and chunky gourmet chips

| £14.95 |

Pork belly braised for six hours in Dorset Dabinett cider and apples served with buttered
wholegrain mustard mashed potato, maple glazed carrots and parsnips, crispy crackling, apple
puree and a pork cider gravy

| £16.95 | GF

Pan fried fillet of seabream served with
sauteed potatoes, buttered kale and lemon
butter and capers

| £17.95 | GF

A rich and warming mixed game casserole
made with pigeon, pheasant, partridge
and venison served with maple glazed root
vegetables and buttered mashed potato

| £ 15.95 | GF

Aged 8oz chargrilled rib-eye served with
gourmet chunky chips, tobacco onions and
your choice of peppercorn, blue cheese or
wild mushroom sauce

| £ 23.95 | ask for GF

Our simply delicious cod hand dipped in real
ale & maldon sea salt, chunky gourmet chips,
pea puree and homemade tartar sauce

| £14.95 |

PLEASE TURN OVER FOR OUR DELICIOUS DESSERTS

ALLERGEN ADVICE : OUR DISHES ARE PREPARED IN A KITCHEN THAT USES MANY OF THE 14 MOST COMMON ALLERGENS. NOT ALL OF THE INGREDIENTS ARE LISTED ON OUR MENU. IF YOU SUFFER FROM ANY ALLERGIES OR NEED FURTHER INFORMATION ON THE INGREDIENTS PLEASE ASK A MEMBER OF THE TEAM FOR ADVICE BEFORE ORDERING YOUR MEAL

An optional service charge of 10% is added to your bill. All of the service charge goes to our hard working team members. If you wish to opt out of this service charge please ask a member of the team who will deduct it from your bill before payment.

DESSERTS

(All £6.50)

Steamed ginger pudding served with stem
ginger ice cream

Date and treacle sticky toffee pudding served
with salted caramel ice cream

Almond & raspberry bakewell tart served with cherry ice cream, baked cherries and cherry
puree

Chocolate & passion fruit Torte
with almond cream and hazelnuts **V+ GF**

Spiced poached winter berry Eton Mess **GF**

A selection of British cheeses, biscuits, apple
and fruit chutney