



MENU

SMALL PLATES

Seafood gratin

cod, prawns & smoked salmon in a creamy sauce topped with a cheese crust

| £8.25 |

Pan fried haloumi

tomato & leaf salad, gooseberry chutney & sea salt crostini

| £7.25 | **V** ask for **GF**

Soup of the day

served with bread and butter

| £6.95 | **V** ask for **GF**

Lamb kofta kebab

with seasonal leaves, tzatziki & flatbread

| £8.95 |

Roasted vegetable quiche

with oriental coleslaw & chutney

| £10.95 | **V**

Salt N pepper calamari & king prawns

served with a garlic aioli

| £7.95 |

Smoked Purbeck duck breast

with poached pears, seasonal leaves, herb crostini & a plum dressing

| £8.50 | ask for **GF**

BIG PLATES

8oz beef & chorizo burger

in a pretzel bun with tomato, smoked back bacon, applewood smoked cheese, tobacco onions & fresh leaves with a tomato & onion chutney, bbq sauce & chunky gourmet chips

| £14.95 |

Pork belly

slow-braised in Dorset cider, served with buttered wholegrain mustard mashed potato, maple glazed root vegetables, apple puree & a pork cider gravy

| £16.95 | **GF**

Catch of the day

with sauteed potatoes & buttered spring greens, drizzled with a lemon caper butter

| £17.95 | **GF**

Seafood linguine

calamari, cod, mussels & prawns in a spiced tomato sauce

| £16.50 |

Real ale-battered cod

chunky gourmet chips, pea puree, homemade tartar sauce & a sprinkling of coarse sea salt

| £14.95 |

Moules mariniere

steamed mussels in a creamy white wine & shallot sauce with chips, bread & butter

| £16.95 | ask for **GF**

Chicken ballotine

filled with wild mushroom & smoked red cheese served with sautéed potatoes, garden greens & a wild mushroom sauce

| £16.95 | **GF**

Aged 8oz chargrilled rib-eye steak

with fresh asparagus, chunky chips, onion rings & choice of peppercorn, or wild mushroom sauce

| £ 23.95 | ask for **GF**

SALADS

ask for **GF**

Chicken Caesar

chicken, bacon, parmesan, seasonal leaves, cucumber, croutons, toasted seeds & caesar dressing

| £15.75 |

Crab

mixed crab meat, gourmet salad leaves, red onion cucumber & tomatoes, croutons & a chili lime dressing

| £17.95 |

Veggie Crunch

falafel, avocado, red onion, toasted seeds, cucumber, croutons, walnuts, seasonal leaves & french dressing

| £14.95 | **V+**

Add Goats cheese or Haloumi | £2.00 | Add Bread & butter | £1.50 | Add Gourmet chips or Sautéed potatoes | £3.75 |

TURN OVER FOR SANDWICHES, PLATTERS & VEGAN OPTIONS

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 5% 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.

SANDWICHES

(Served till 5pm)

All served with gourmet chips , house pickles and mixed leaves

Crab
avocado &
mayonnaise
£11.50 ask for GF

Pan fried halloumi
gooseberry & coriander
chutney
£9.25 | V ask for GF

Chicken & chorizo
tomatoes & ranch dressing
£9.50 ask for GF

Minute steak
mixed leaves, caramelized red
onions and horseradish
£9.95 | ask for GF

Falafel & hummus
in a flatbread with fruit chutney
£8.95 V+

Chargrilled mediterranean veg & guacamole
in a flatbread with fruit chutney
£9.95 V+ ask for GF

PLATTERS

Cheeky cheese & chutney

Selection of cheeses, chunky bread & butter, seasonal leaves, crisp pickles & fruit chutney

| £12.95 |

Shoots & roots

Carrot & almond cakes, vegetable pakoras, falafel balls, roasted mediterranean vegetables, oriental coleslaw, seasonal leaves, flatbread, herb crostini & dipping sauces

| £17.95 | V+ ask for GF

SIDES

| £3.75 |

| Gourmet Chips | Roasted root vegetables | Sweet potato fries | Onion rings |
| Sauteed potatoes | House salad | Garlic bread |

VEGAN

Savoury carrot & almond cakes
with avocado, cucumber, gourmet leaves & a tamari reduction
£7.50 | V+

Spicy Indian vegetable pakora
with a creamy avocado coconut raita-style dressing
£7.50 | V+

Walnut & lentil stack
with sauteed potatoes, maple-glazed
root vegetables, sprig greens & a
mushroom brandy sauce
£15.95 | V+

Vegan pie of the day
with sauteed potatoes, chef's veg & a
mushroom brandy sauce
£15.95 | V+

Vegan burger
Mexican spiced tofu OR BBQ lentil burger
served on a warm bun with tomato, seasonal
leaves, sweet potato fries & fruit chutney &
vegan cheese
£15.50 | V+

Desserts

Blackberry crumble tart
Chocolate & walnut brownie
both served with coconut ice cream
£6.50 | each V+

DESSERTS

(All £6.50)

Millionaire chocolate
praline brownie
coconut ice cream V+

Black cherry & almond fondant
with vanilla ice cream

Bakewell tart with
strawberry & clotted
cream ice cream

White chocolate
raspberry tart with
honeycomb ice cream

Vanilla cheesecake with salted
caramel ice cream

Vegan Blackberry
crumble tart with
coconut ice cream V+

Scoop of ice cream | £2.50 |

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