



Lights and Nibbles

Mixed marinated olives £4.50

Honey mustard chipolatas £4.00

Oven roasted breads, confit garlic and olive oil drizzle £3.50

2 Courses £24.95 / 3 Courses £29.95

Starters

Warm garden chive and grain mustard scone, whipped goats' curd and heritage carrot marmalade (v)

Roasted halloumi, braised fennel, quince terrine with sour cherry and pistachio compote (v) (gf)

Curried parsnip soup with homemade bread (v)

Seared pigeon breast, beetroot puree, rustic crisps, blueberry jus

Confit duck and ham hock terrine, house piccalilli

Tempura cod cheeks, salsa Verdi, salad

Mains

Roast sirloin of beef, Yorkshire pudding, roast potatoes and seasonal vegetables

Roast loin of pork, Yorkshire pudding, roast potatoes and seasonal vegetables

Roasted Autumn vegetables, herb Israeli couscous and rocket salad (vg)

Whole Christchurch bay plaice, potted crab and herb butter, mixed leaf, charred lemon and new potatoes (gf)

Pan roasted pheasant breast stuffed with chestnut and cranberry mousse, creamed wild mushroom haricot beans

Lime and larger battered monk fish, house brown shrimp curry

8oz hamburger, Dorset smoked cheddar, ketchup, American mustard and fries

Pulled oat chilli dog, ketchup, American mustard and fries (vg)

Ham, eggs and hand cut chips, salad

Wild boar sausages and mash, onion jus

Vegan lasagne, hand cut chips, side salad (vg)

Dessert

Ginger cake with blueberry compote and crème fraiche

Warm sticky toffee pudding with toffee sauce and vanilla ice cream

Crème brulee with biscotti

Dark chocolate and mango cheesecake with vanilla ice cream and honeycomb

Apple and almond crumble with custard

(V) Vegetarian – (vg) vegan – (gf) gluten free

If you require information regarding the presence of allergens in any of our food and drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.