



Lunch

2 courses £28.50

3 courses £32.50

Starters

Isle of Wight tomato tartlet, olive crumb, pesto, chicory, basil, pumpkin seeds	£10.95
Citrus cured mullet escabeche, coriander, yuzu, fennel, pink grapefruit, Exmoor caviar	£11.95
Roasted pigeon breast, heritage carrot, citrus yoghurt, carrot top pesto, bulger wheat, carrot jus	£12.95

Mains

Summer vegetable risotto, fennel, courgette, peas & broad beans, confit tomato, parmesan	£22.50
Pan roasted sea bream fillet, romesco, olive, red pepper piperade, courgette, aubergine caviar	£26.50
Corn fed chicken breast, pea purée, buttermilk, sugar snaps, crushed pea potato, shallot sauce	£26.50

Pudding

Clotted cream panna cotta, macerated strawberries, meringue	£9.95
Almond parfait, cherry gel, kirsch poached cherries	£9.95
Selection of gelato and sorbets from Baboo, Bridport	£2.90/scoop

Gelato: *Madagascan vanilla, chocolate, strawberry, salt caramel, chocolate & hazelnut*

Sorbets: *lemon, blood orange, plum, blackcurrant*

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.