



Dinner

Aperitif

Furleigh Estate Blanc de Blancs 2018 Bridport, England (Ve)

An elegant sparkling wine with floral aromas of honeysuckle and peach blossom. The palate has vibrant flavours of lemon, grapefruit and a hint of passionfruit (12%abv) 125ml £12.00

The 'Tytherleigh Bloody Orange' (zero alcohol also available)

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange £12.50

'Little Bee' Pinot Gris Wild Ferment, Sharpham, England

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris. 175ml £11.50
The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.8% abv)

Starters

Cured Chalk Stream rainbow trout, pickled cucumber, apple, soy yoghurt, ponzu, linseed cracker £12.95

Megrim sole meunière, brown shrimp, shallots, peas & parsley, ratte potatoes, potato tuille £16.50

Crispy pigeon breast, chicory, orange, hazelnut, parsley & garlic emulsion * £12.50

Home cured & smoked duck pastrami, duck liver parfait tartlet, pickled apricot purée, olive oil soldiers £14.50

Isle of Wight tomatoes, smoked labneh, elderflower vinaigrette, garlic croutons, olive crumb £12.50

Dorset Blue Vinny, roasted fennel, pickled peach, lamb's lettuce, crispy quinoa, walnut vinaigrette £14.50

Mains

Pan fried hake fillet, Devon white crab, fennel & spring onion salad, crispy potato rosti, sauce vierge £28.50

Roast pork loin steak, hispi cabbage, kimchi & cauliflower fritters, aromatic pearl barley, tamarind, chilli & coriander sauce £26.50

Pan roasted lamb rump, roast radish, black garlic, salsa verde, pomme Anna, lamb jus £34.50

Miso glazed 'Hen of the woods' mushroom, celeriac & mushroom ragu, rainbow chard, ricotta, dukkah £25.50

Crispy parmesan gnocchi, red pepper & broad bean bulgur wheat, szechuan spiced halloumi, pickled mustard seeds, rainbow chard, herb dressing £25.50

8oz sirloin steak from Bonners of Ilminster with roasted Roscoff onion, baked mushroom, vine tomatoes, parmesan & truffle oil chips and a peppercorn sauce £34.00

Cider battered fillet of haddock & chips with crushed peas or salad and homemade tartare sauce £22.50

***GAME DISHES MAY CONTAIN SHOT**

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.