



STARTERS

Quiche Lorraine Garden salad	9	Sun-dried tomato & mozzarella arancini Romesco (V/N)	9
Dorset crab crumpet Caviar, herb mayo	13.95	Chorizo scotch egg Saffron mayonnaise	8
Bubble & squeak Bacon, poached egg, hollandaise (GF)	8.95	Roasted scallops White port, confit garlic, tarragon	13.95
House-baked Focaccia Romesco, olive tapenade (VG)	7	Buratta Heritage tomatoes, olive tapenade (V/GF)	9.95

BBQ

Choice of two sides per main course

BBQ SHARING PLATTER

Half tandoori chicken, Lamb kofte, 8oz Ribeye steak, Lime & chilli king prawn skewers, Halloumi & mediteranean vegetable skewers, Choice of 4 sides (GF) 79.95

FROM THE FARM

Pork Tomahawk Garlic chimichurri (GF)	21
Half tandoori chicken Mint Raita (GF)	19.95
Lamb kofte Tzatziki	19.95
8oz ribeye steak Garlic butter (GF)	25
1.2kg Tomahawk Garlic butter (2-3person sharer) (GF)	74.95

FROM THE SEA

Lime & chilli King prawn skewers (GF/DF)	18.95
Lemon & herb Loch Fyne salmon fillet (GF/DF)	19.95

FROM THE LAND

Halloumi & Mediteranean vegetable skewers (V/GF)	17
Quinoa & manchego Stuffed aubergine (V)	17

SIDES

All 4.50

Caesar salad	Buttered new potatoes (V)	Skinny fries (VG)	Greek feta salad (V)	Pilau rice (VG)
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CLASSICS

Lemon sole a la meunière Crunchy Capers, brown butter, croutons	22.95
Pie of the day Creamed mash, buttered seasonal vegetables, gravy	18
Crispy battered haddock & chips Pea purée, tartar sauce, fresh lemon (DF)	18
Chicken caesar salad Romaine lettuce, steaky bacon, boiled egg, croutons, anchovies, parmesan	18
Herb crusted Lamb rump Dauphinoise, carrot purée, peas, lamb jus	24.95
House Beef burger Mild cheddar, gem lettuce, beefsteak tomato, house dressing, skinny fries	18

(V) Vegetarian

(GF) Gluten free

(N) Contains nuts

(DF) Dairy free

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance. All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary 12.5% Service charge will be added to your bill.