

ALL DAY MENU



ALL DAY MENU

SMALL PLATES + STARTERS

SOUP OF THE DAY (VG)	6	WHITE ONION & CHEDDAR TART	7
		<i>+ pickled quince</i>	
HOMEMADE SAUSAGE ROLL	7	DEEP FRIED SQUID	7
<i>+ tomato chutney and watercress</i>		<i>+ garlic mayonnaise</i>	
DORSET CRAB SALAD	12	SAUTÉED CHORIZO & NEW POTATOES	6.5
<i>+ almonds and radicchio</i>		<i>+ garlic, parsley and romesco sauce</i>	
TUNA TARTARE	9	AUBERGINE PARMIGIANA	7
<i>+ radishes and puffed rice</i>		<i>+ basil and garlic crumbs</i>	
BURRATA & BRUSCHETTA	8	HERB & GARLIC GNOCCHI	8/14
<i>+ artichokes and pickled wild mushrooms</i>		<i>+ butternut squash, kale and pumpkin seed pesto</i>	

SALADS

CHOOSE A SALAD OR TWO..

RED RICE, BROCCOLI & ROMANESCO (VG)	5/10
<i>+ sunflower seeds and lemon</i>	
BULGAR WHEAT & GREEN OLIVES (VG)	5/10
<i>+ muscat grapes and spring onions</i>	
ROASTED AUTUMN VEGETABLES (VG)	5/10
<i>+ hazelnuts, raisins and cabernet sauvignon dressing</i>	
BEETROOTS & WALNUTS (VG)	5/10
<i>+ apple, chicory and red wine dressing</i>	

... AND ADD A TOPPING

GRILLED CHICKEN	+ 4
SMOKED DUCK	+ 5
HOT SMOKED SALMON	+ 5
GRILLED CROTTIN GOAT'S CHEESE	+ 4
SPICED CAULIFLOWER (VG)	+ 3.5

MAINS

BUTTER BEAN & BASIL STEW (VG)	13	CHICKEN, HAM & LEEK PIE	15
<i>+ freekeh and sprouting broccoli</i>		<i>+ tarragon</i>	
ROAST CORNISH COD	16	OLYMPIC DOG	12
<i>+ crown royal pumpkin, brown butter and capers</i>		<i>+ fried onions, raclette and hand-cut chips</i>	
HALIBUT	25	LONGHORN CHEESEBURGER	14
<i>+ clams, sea vegetables and bergamot</i>		<i>+ brioche bun, house mayo and hand-cut chips</i>	
DINGLEY DELL PORK CHOP	20	CUMBRIAN FLAT IRON STEAK	16
<i>+ braised cabbage hearts and crab apple purée</i>		<i>+ béarnaise or bordelaise sauce and hand-cut chips</i>	
WELSH VENISON HAUNCH	17	10 OZ BONE IN RIBEYE	28
<i>+ parsnips, charred shallots and port sauce</i>		<i>+ blue cheese butter and hand-cut chips</i>	

SIDES

MIXED LEAF SALAD	4	CREAMY MASH	4
CURLY KALE	4	HAND-CUT CHIPS	4
BRAISED RED CABBAGE	4	SPROUT TOPS	4

(VG) vegan

*A discretionary service charge of 10% will be added to your bill. All prices include 20% VAT.
If you have a food allergy or special dietary requirement, please ask a member of staff for advice about our dishes.*