

Evening Menu

Starters

Soup of the day, bread, salted butter £6 (v)

Dairy, Celery, Gluten

Crispy pigs cheeks, apple purée, black pudding & pickled red cabbage £7

Gluten, Egg

Smoked salmon roulade, confit egg yolk, caviar & sauce gribiche £8

Fish, Dairy, Egg

Crispy egg, pea purée, wild mushrooms, mushroom velouté £7

Dairy, Egg, Gluten

Garden beetroot salad, goats cheese mousse, apple £7 (v)

Dairy, Mustard

Confit chicken, ham hock & trompette mushroom terrine, apple & ginger chutney, pork puffs £8

Dairy, Gluten, Mustard, Celery

Mains

Venison haunch steak, braised red cabbage, Jerusalem artichoke, pommes fondant £17

Dairy, Celery

28 day aged beef, foie gras butter, cavolo nero, pommes anna, cauliflower purée £27

Dairy, Celery

Pumpkin risotto, button mushroom, toasted seeds & mascarpone £12 (v)

Dairy, Sesame

Roasted duck breast, parmentier potatoes, chorizo, baby onions, wild mushrooms, red wine jus £20

Dairy, Celery

Pan roasted hake fillet, curried mussel broth, wilted kale, samphire £16

Molluscs, Dairy, Fish

Pan seared bream fillet, kachumber, roasted aubergine, potato & tomato £16

Fish, Dairy

Classics

Battered Fish and chips, tartare sauce, pea purée £12

Fish, Gluten, Sulphates, Dairy

Honey & mustard Glazed Ham, duck egg, chips, piccalilli £11

Egg, Gluten, Mustard

Thai spiced lamb burger, cheddar, pickles, brioche bun, fries £13

Egg, Gluten, Dairy

Sirloin steak au poivre, frites, watercress & parmesan £21

Dairy, Sulphates

Desserts

*Warm chocolate & marmalade fondant, crème fraîche sorbet,
chocolate crumbs, honeycomb £8 (v)*

Dairy, Egg, Gluten

Pink grapefruit posset, grapefruit curd, Italian meringue, ginger crumble £7 (v)

Dairy, Egg, Gluten

Blackberry crème brûlée, blackberry sorbet, oat & hazelnut crumb £7

Dairy, Egg, Gluten

Cinnamon parfait, apple crisp, golden raisin & cranberry, puff pastry £7 (v)

Dairy, Gluten, Egg

Ice Creams £5 for 3 Scoops

Vanilla, Rhubarb & Ginger, Salted Caramel

OR

See our specials board for home made Ice Creams & Sorbets

Local Cheese Selection with Chutney & Biscuits £9

Add a Taylors LBV port or Black Cow Milk vodka for £3.60



Black Cow Cheddar is made from the milk of grass-grazed cows on a West Dorset farm. Intense, rich and crumbly, this is a very special cheese. Black Cow is also the producer of the world's first pure milk vodka.



Cornish Yarg is a semi hard cows milk cheese made from the milk of Frisian cows before being left to mature it is wrapped in nettle leaves to form an edible, tough mouldy rind.

Bath soft has a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons.



The Isle of Wight blue is a soft cheese is covered in green, blue, grey and white moulds.. It is blue veined and has a relatively mild blue flavour but expect the it to accelerate quickly so that by the time it is at the end of its Best Before date, the flavour will be a lot more spikier than when it was young.

