

Lunch Menu

Starters

Soup of the day £6 (v)

Dairy, Celery, Gluten

Pigeon breast, black pudding fritter, salsa verde, lentils du puy £8

Gluten, Dairy, Egg, Mustard, Fish, Sulphates

White crab, pea panna cotta, mango salsa £9

Shellfish, Dairy

Crispy egg, English asparagus, mushroom sauce, broad beans, pea puree £8 (v)

Dairy, Gluten, Egg

Heritage tomato salad, goat's curd, tomato tartare £7 (v)

Dairy, Mustard

Salt & pepper squid, sesame, carrot, cucumber & chilli £7

Sesame, Shellfish

Mains

Ploughmans - ham, cheese, pork pie, bread, onions, gherkins, piccalilli, chutney, remoulade, watercress £11

Gluten, Dairy, Mustard, Sulphates

Twice cooked belly pork, black pudding, mashed potato, apple sauce, tender stem broccoli, jus £13

Dairy, Celery, Gluten

Slow braised lamb shoulder, mashed potato, minted jus, buttered greens £13

Gluten, Dairy, Mustard, Celery

Confit duck leg hash, duck egg, celeriac, apple & truffle £12

Egg, Gluten, Mustard, Dairy

Wild mushrooms, goats cheese, spinach, puff pastry, pimento cream £11 (v)

Egg, Gluten, Celery, Dairy

Thai crab cake, exotic fruit salsa, sweet cucumber dressing £13

Fish, Dairy, Gluten, sulphates

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, Shellfish

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

Dairy, Sulphates

Desserts

Lemon crunch £7 (v)

Dairy, Egg, Gluten

Vanilla crème brûlée, marinated strawberries, strawberry sorbet, meringue shards £7

Egg, Dairy

Pimms jelly, cucumber sorbet, gin £7

White chocolate cheesecake, honeycomb, caramelised white chocolate, peanut crumb £8

Tree Nut, Eggs, Gluten, Dairy

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.

