

Lunch Menu

Starters

Soup of the day £6 (v)

Dairy, Celery, Gluten

Pan seared pigeon breast, butternut squash puree, walnut & vanilla poached pear £8

Gluten, Sulphates, Walnut, Celery, Dairy

Slow braised belly pork, pickled carrot, carrot & star anise, micro coriander, crispy cheeks £8

Celery, Sulphates, Egg, Gluten

Beetroot tartlet, blue cheese beignets, beetroot puree, blue cheese mousse £7 (v)

Gluten, Egg, Dairy, Sulphates, Mustard

Tuna tartare, pickled mooli, wasabi mayonnaise, fried black quinoa £9

Sulphates, Egg, Dairy

Smoked salmon, crab, avocado, fennel & apple salad £9

Fish, Shellfish, Egg, Dairy

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

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

Dairy, Sulphates

Desserts

Vanilla panna cotta, rhubarb curd, toasted seeds, poached rhubarb £7

Dairy, Egg, Gluten

Cherry clafoutis, pistachio ice cream, pistachio crumble £8 (v)

Egg, Gluten, Dairy, Tree Nut

Triple chocolate cheesecake, blood orange sorbet, chocolate soil £8

Dairy, Eggs, Gluten

Treacle tart, honeycomb, vanilla cream, pecan tuile £7 (v)

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.

