

# Evening Menu

## Starters

*Pigeon breast, blackberries, dark chocolate, foie gras, jus, duck pastilla* £9  
*Celery, Dairy, Gluten, Egg*

*Belly pork, crispy cheeks, pickled carrot, carrot purée, coriander* £8  
*Sulphates, Egg, Gluten, Celery*

*Vanilla pear, celeriac Waldorf, blue cheese dressing (v) (g/f)* £7  
*Sulphates, Dairy, Mustard, Egg, Celery, Nuts*

*Scallops, charred vegetables, aubergine purée, tomato vinaigrette (g/f)* £10  
*Molluscs, Sulphates*

*Goats cheese, macerated figs, rye crisp bread (v)* £7  
*Dairy, Gluten, Nuts, Sulphates*

## Mains

*Duck breast, baby onions, chorizo, wild mushrooms, potato, kale (g/f)* £21  
*Dairy, Sulphates*

*Pork fillet, hogs pudding, Savoy cabbage, creamed potato, cider apple, parsnip purée (g/f)* £16  
*Dairy, Sulphates*

*Corn fed chicken supreme, lentils, celeriac purée, braised leek, potato fondant (g/f)* £16  
*Dairy, Sulphates*

*Hake fillet, chorizo, chickpeas, mussels, golden raisins, tomato (g/f)* £16  
*Molluscs, Fish, Sulphates*

*Double baked cheese soufflé, pear and walnut salad (v)* £14  
*Nuts, Egg, Dairy, Gluten*

## 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

*Blackberry and apple crumble, oat crumb, vanilla anglaise, blackberry sorbet £7*

*Gluten, Nuts*

*Orange and almond cake, double chocolate mousse (v) £7*

*Dairy, Egg, Nuts*

*Citrus posset, shortbread crumb, caramelised white chocolate, Italian meringue, lemon curd (v) £7*

*Dairy, Egg, Gluten*

*Vanilla panna cotta, red wine jelly, pear, ginger £8*

*Sulphates, Dairy, Gluten*

*Local cheese selection with chutney & biscuits £9 (v)*

*Dairy, Gluten*



*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 Fresian 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.*



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

## Ice Creams £5 for 3 Scoops

*See our specials board for homemade Ice Creams & Sorbets*

## Selection of Tea & Coffee

*Americano £2.25*

*Latte £2.95*

*Cappucino £2.95*

*Espresso £1.95 / £2.95*

*Flat White £2.95*

*Mocha £2.95*

*Liquer Coffee £5.50*

*Hot Chocolate £2.95*

*English Breakfast Tea £2.65*

*Peppermint, Red Berries, Lemon & Ginger, Chamomile, Earl Grey, Green Tea £2.95*