

# SUMMERLICIOUS

41 per person | choice of appetizer, main & dessert

## TO START

### COUNTRYSIDE PÂTÉ

pork & game, chutney,  
pickles, sourdough

### SMOKED WHITEFISH DIP (gf)

buttermilk, chive, black pepper,  
lemon, fried waffle crisps

### LOCAL GREEN SALAD (v)(gf)

the new farm organic spicy greens,  
whipped sumac & white bean spread,  
radish, honey, pine nuts,  
smoked chili oil

### TOMATO & WATERMELON

#### GAZPACHO (v)(gf)

cherry tomatoes, basil, mint

## MAINS

### ROAST CHICKEN CAESAR SALAD

bacon crumble, anchovy dressing,  
brown butter croutons

### FISH & CHIPS

cider-battered haddock, tartar sauce,  
mushy peas, curry sauce, lemon

### CRISPY TOFU BOWL (v)

avocado, chestnut satay sauce,  
steamed rice, gochujang carrots,  
pickled cucumber & cabbage

### ROAST BEEF SANDWICH

rarebit cheese, crispy onions, arugula,  
horseradish, french fries, aioli

## PUDDINGS

### CHOCOLATE

#### BANOFFEE TRIFLE (v)

dulce custard, roasted banana curd,  
whipped chocolate ganache

### ETON MESS (v)

roasted strawberry compote,  
meringue, lemon curd

### BLUEBERRY, LEMON

#### & ALMOND TART (v)

earl grey crème diplomat

## STARTERS & SHAREABLES

### COASTAL OYSTERS (gf) 27

half-dozen, honey & apple mignonette,  
tabasco, lemon, horseradish

### CORNISH PASTIES 19

two pieces, beef, smoky eggplant hp sauce

### DUCK SCOTCH EGG 16

beetroot ketchup

### BEEF TARTARE (gf) 26

egg yolk gel, puffed cheddar chips,  
capers, shallot, cornichons

## BRUNCH PLATES

### FULL ENGLISH BREAKFAST 26

two eggs your way, banger, bacon,  
black pudding, tomato, mushrooms,  
baked beans, fried bread

### SMOKED SALMON

#### OMELETTE RICE (gf) 22

in-house smoked salmon, turmeric rice,  
mushrooms, ginger, cumin spiced ketchup  
*\*available vegetarian*

### AVOCADO ON TOAST (v) 19

whipped ricotta, radishes, tomato,  
herbs, brodfLOUR sourdough

*add poached egg +1.50*

### HALF ENGLISH BREAKFAST 20

two eggs your way, english bacon,  
tomato, mushroom, toast

### EGGS BENEDICT 20

shaved ham, poached eggs,  
english muffin, hollandaise sauce

### PAN-FRIED BREAD & BUTTER PUDDING (v) 18

maple syrup, strawberries,  
blueberry compote,  
granola, whipped crème fraîche

## DORSET STAPLES

### FISH & CHIPS 28

cider-battered haddock, tartar sauce,  
mushy peas, curry sauce, lemon

### GRILLED CHEESE TOASTIE (v) 24

served with roasted pepper & tomato soup  
*add shaved ham +4*

### DORSET BURGER 28

beer & cheddar processed cheese,  
branstons pickle, worcestershire aioli,  
pickled onion, lettuce, tomato  
served with triple-cooked chips  
*sub gluten-free bun +2*

## BITS & BOBS

### CRUMPETS (v) 8

two pieces toasted, dorset sea salt butter,  
orange marmalade

### FRESHLY BAKED SCONES (v) 8

two pieces, clotted cream, strawberry jam

### YOGHURT GRANOLA PARFAIT (v) 12

blueberry compote, dorset cereals granola

### HASH BROWNS (v) 6

### GREEN SALAD (v) 8

(v) vegetarian (df) dairy-free (gf) gluten-free

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Executive Chef - Ryan Lister • Chef de Cuisine - Rob Ratcliffe