

SUMMERLICIOUS

55 per person | choice of appetizer, main & dessert

TO START

CAESAR SALAD

bacon crumble, anchovy dressing,
brown butter croutons

SMOKED WHITEFISH DIP (gf)

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

LOCAL GREEN SALAD (v)

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

TOMATO & WATERMELON

GAZPACHO (gf)

newfoundland pink shrimp,
cherry tomatoes, basil, mint

MAINS

ROAST CHICKEN SUPRÊME

crispy potatoes, baby gem lettuce,
dill salad cream, 'jammy' hen's egg,
ricotta salata

B.C. HALIBUT & CHIPS

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

SUMMER SPÄTZLE (v)

english peas, brown butter turnips, courgette,
fried aubergine, celeriac & mustard sauce

CANADIAN BEEF STRIP LOIN

crab-stuffed mushroom, braised beef,
creamed potato, garlic scape chimichurri

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

SMALL PLATES & SHAREABLES

COUNTRYSIDE PÂTÉ 18

pork & game, chutney, pickles, sourdough

GRILLED OCTOPUS 28

chestnut satay sauce, daikon, pear,
cilantro, dorset xo sauce

COASTAL OYSTERS (gf) 27

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

BEEF TARTARE (gf) 26

egg yolk gel, puffed cheddar,
capers, shallot

SMOKED WHITEFISH DIP (gf) 15

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

TUNA TARTARE 28

sesame prawn toast, white soy ponzu,
jalapeño, lime leaf

MAINS

DUO OF SPRING LAMB 39

grilled sirloin & braised rib fritter,
crushed peas, potato gratin, capers, sherry jus

STEAK & CHIPS 44

7oz AAA flat iron, portobello mushroom,
tomato, triple-cooked chips, red wine jus,
charred allium butter

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

ATLANTIC SALMON (gf) 34

salt cod, crushed new potatoes,
watercress & cider cream sauce

RED SNAPPER, PRAWNS & MUSSELS 38

roasted pepper, saffron orange sauce,
fennel & basil

FISH & CHIPS 28

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

CHEDDAR & POTATO PIE (v) 28

spring vegetables, charred onions,
watercress, coffee & mushroom sauce

BITS & BOBS

DUCK SCOTCH EGG 16

beetroot ketchup

THE NEW FARM GREENS (v)(gf) 10

regenerative ontario lettuce,
house vinaigrette

TRIPLE-COOKED CHIPS (v) 14

housemade mayonnaise

BREAD & BUTTER (v) 12

four pieces, treacle rye bread,
dorset sea salted butter

(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