

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

BAR BITES

CHICKPEA FRIES (v) 14

paprika, sumac salt,
cumin spiced ketchup

PUB STYLE PORK

SCRATCHINGS 12

prawn cocktail seasoning

TRIPLE-COOKED CHIPS (v) 14

housemade mayonnaise

SNACKS

BREAD & BUTTER (v) 12

four pieces, treacle rye bread,
dorset sea salted butter

TUNA TARTARE 28

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

CORNISH PASTIES 19

two pieces, beef, smoky eggplant hp sauce

PORK CROQUETTES 18

six pieces, honey mustard dip

DUCK SCOTCH EGG 16

beetroot ketchup

CRISPY SQUID & SMELTS 19

buttermilk dill ranch, lemon

BEEF TARTARE (gf) 26

egg yolk gel, puffed cheddar,
capers, shallot

MAINS

DORSET BURGER 28

beer & cheddar processed cheese, branston pickle,
worcestershire aioli, pickled onion, lettuce, tomato
served with triple-cooked chips

sub gluten-free bun +2

STEAK & CHIPS 44

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

ATLANTIC SALMON (gf) 32

crushed new potatoes, watercress & cider cream sauce

FISH & CHIPS 28

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

SOUP & SANDWICH

grilled cheese toastie 24 (v)

ham & grilled cheese toastie 26
served on white pullman bread with
roasted red pepper & tomato soup

sub triple-cooked chips +3

(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