

WINTERLICIOUS

41 per person | choice of appetizer, main & dessert

TO START

CURRIED PARSNIP SOUP (v)

roasted hazelnuts, honey yoghurt,
sourdough bread

CAESAR SALAD

bacon crumble, creamy garlic & anchovy
dressing, parmigiano-reggiano,
herb croutons

ROASTED SQUASH TART (v)

blue cheese, candied walnuts,
bitter lettuce, black treacle vinaigrette

SMOKED SALMON RILLETTES

kombu crumpet, cucumber,
wasabi peas, garlic aioli,
crème fraîche

MAINS

BRAISED BEEF MELT

pressed ciabatta baguette, provolone,
caramelized onion jam,
green allium aioli, dipping gravy,
served with french fries

THAI GREEN FISH CURRY (gf)

salmon, cod, crispy tofu, carrot, radish,
bok choy, steamed rice, lime
**available vegetarian*

DORSET FISH & CHIPS

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

BRIE, CELERIAC & ROASTED ONION LASAGNA (v)

double cream brie, creamed leeks,
confit garlic focaccia

PUDDINGS

'AFTER EIGHT' CHOCOLATE MOUSSE (v)

dark chocolate, peppermint cream,
caramelized cacao nibs,
dark chocolate soil

PEAR, ALMOND & HONEY CRUMBLE (v)

proper hot custard
or vanilla ice cream

SOLERO (v)(gf)

mango, passion fruit,
zephyr white chocolate



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STARTERS & SHAREABLES

COASTAL OYSTERS (gf) 27

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

CHICKEN LIVER PÂTÉ 18

new farm organic chicken livers,
black currant jelly, red plum, toasted milk bread

DUCK SCOTCH EGG 16

beetroot ketchup

BEEF TARTARE (gf) 26

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

BEETROOT SALAD (v)(gf) 19

burnt citrus vinaigrette, bitter lettuce,
sumac labneh, pumpkin seeds

BRUNCH PLATES

FULL ENGLISH BREAKFAST 26

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

SMOKED SALMON OMELETTE RICE 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

EGGS BENEDICT 20

shaved ham, poached eggs,
english muffin, hollandaise sauce
sub smoked salmon +6

THE ULTIMATE BACON BUTTY 22

toasted white bread, butter,
ketchup or brown sauce,
triple-cooked chips

PAN-FRIED BREAD & BUTTER PUDDING (v) 18

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

DORSET STAPLES

DORSET BURGER 28

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

GRILLED CHEESE TOASTIE (v) 24

served with roasted cauliflower soup
add braised beef +4

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