

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,
zéphyr white chocolate



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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

STARTERS & SNACKS

BREAD & BUTTER (v) 12

four pieces, treacle rye bread,
dorset sea salted butter

SOUP OF THE DAY (v)(gf) 12

seasonally inspired, always vegetarian

CORNISH PASTIES 19

two pieces, beef, smoky eggplant hp sauce

PORK CROQUETTES 18

four pieces, pickled white anchovy, aioli

DUCK SCOTCH EGG 16

beetroot ketchup

CRISPY PRAWN TOAST 22

two pieces, dressed yellowfin tuna,
white soy ponzu, jalapeño, lime leaf

CHICKEN LIVER PÂTÉ 18

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

BEEF TARTARE (gf) 26

egg yolk gel, puffed cheddar, capers, shallot

SMOKED WHITEFISH DIP (gf) 15

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

BEETROOT SALAD (v)(gf) 19

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

MAINS

SUNDAY ROAST BEEF 38

yorkshire pudding, beef fat roasties, carrots,
swede, cabbage, horseradish, gravy

SHORT RIB COTTAGE PIE 26

braised short rib, carrots, peas,
thyme & rosemary sauce, mashed potatoes

FISH & CHIPS 28

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

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

SOUP & SANDWICH

grilled cheese toastie 24 (v)
braised beef & grilled cheese toastie 28
served on white pullman bread with
roasted cauliflower 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