

SUMMERLICIOUS

41 per person | choice of appetizer, main & dessert

TO START

CAESAR SALAD

bacon crumble, creamy anchovy dressing, croutons, parmigiano-reggiano

HAM & CHICKEN TERRINE

capers, mustard, sourdough

NEW FARM GREEN SALAD (v)

potato, cheddar, salad cream, pickled onions, regenerative ontario salad leaves

BEEF & CHEDDAR CROQUETTE

dorset bbq sauce

SMOKED WHITEFISH DIP

fried waffle chips

MAINS

OPEN-FACED BRAISED BEEF

RAREBIT SANDWICH

onion rings, cornichons, arugula, french fries

GRILLED BRICK CHICKEN (gf)

chermoula, chickpeas, roasted peppers, yoghurt, fresh herbs

CRISPY FISHCAKES

charred broccolini, xo sauce, garlic lime mayo

ASPARAGUS, TRUFFLE &

BRIE LASAGNA (v)

spring pea pesto, confit garlic focaccia

FISH & CHIPS

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

PUDDINGS

SUMMER BERRY JELLY (gf)

raspberry sorbet, english mint, pouring cream

WHITE CHOCOLATE & EARL GREY GANACHE (v)

lemon gel, roasted blueberries, scottish shortbread crumble

RHUBARB & CUSTARD POT (v)

ontario rhubarb baked vanilla custard, brown butter oat crunch

STARTERS & SHAREABLES

COASTAL OYSTERS (gf) 27

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

SOUP OF THE DAY (v) 15

seasonally inspired, always vegetarian

BEEF TARTARE (gf) 26

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

DUCK SCOTCH EGG 16

beetroot ketchup

PRAWN TOAST 22

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

TURNIPS & RADISHES (v)(gf) 19

horseradish ranch dressing, ricotta cheese, watercress, endive, sunflower 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) 20

whipped ricotta, radishes, tomato, herbs, grilled sourdough
add poached egg +1.50

PAN-FRIED BANANA BREAD (v) 18

brown butter pecans, brandy butterscotch, whipped vanilla cream

FISH & CHIPS 29

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

THE WELL BREKKIE 24

two eggs your way, canadian bacon, avocado, roasted tomato, mixed seeds, local greens, grilled sourdough

EGGS BENEDICT 22

shaved ham, poached eggs, housemade english muffin, local greens, hollandaise sauce

sub smoked salmon +6 | add hash browns +6

DORSET BURGER 29

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)(gf) 8

(v) vegetarian (vg) vegan (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