

SUMMERLICIOUS

55 per person | choice of appetizer, main & dessert

TO START

CAESAR SALAD

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

HAM & CHICKEN TERRINE

deviled egg, capers, mustard, sourdough

NEW FARM GREEN SALAD (v)

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

BEEF & CHEDDAR CROQUETTE

dorset bbq sauce

SALMON CRUDO (gf)(df)

citrus ponzu, green apple, wasabi pea, cucumber

MAINS

BARBECUE ONTARIO PORK DUO

boneless pork loin & spare rib, jacket potato, spiced baked beans, apple slaw

FISH & CHIPS

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

SLOW-ROASTED BEEF PICANHA (gf)

beef fat potatoes, crushed peas, cauliflower cheese purée, roasting juices

ASPARAGUS, TRUFFLE &

BRIE LASAGNA (v)

spring pea pesto, confit garlic focaccia

SEARED ATLANTIC MONKFISH (gf)

charred broccolini, baby potatoes, xo sauce, garlic lime mayo

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

COASTAL OYSTERS (gf) 27

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

BAKED BRIE 26

ontario wildflower honey & herbs, summer sausage, artisan bread & crackers, grapes, apples, tomato chutney

DIGBY SCALLOPS (gf) 28

braised pork hocks, english peas, brown butter liquor sauce

BEEF TARTARE (gf) 26

egg yolk gel, puffed cheddar, english mustard, capers, shallots

TURNIPS & RADISHES (v)(gf) 19

horseradish ranch dressing, ricotta cheese, watercress, endive, sunflower seeds

SALMON CRUDO (gf)(df) 24

citrus ponzu, green apple, wasabi pea, cucumber

SMOKED WHITEFISH DIP (gf) 16

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

CRISPY PRAWN TOAST 22

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

MAINS

LAMB SIRLOIN 48

braised shoulder biriyani, dhansak butter sauce, pakora, spinach, raisins, smoked tomato chutney

STEAK & CHIPS 55

8oz AAA striploin, triple-cooked chips, green beans, braised onion, peppercorn sauce

SUNDAY ROAST BEEF 39

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

DORSET BURGER 29

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

sub gluten-free bun +2

CAULIFLOWER STEAK (vg) 28

asparagus, crushed peas, onion rings, coffee & mushroom sauce

WILD B.C HALIBUT 48

asparagus, spring greens, tarragon, crispy potato puff, oyster & cider cream sauce

FISH & CHIPS 29

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

ROASTED MONKFISH (gf) 39

broccolini, radishes, dorset xo sauce, garlic & lime mayonnaise

BRIE, ASPARAGUS & TRUFFLE LASAGNA (v) 28

double cream brie, spring pea pesto, confit garlic focaccia

add green salad +6

BITS & BOBS

DUCK SCOTCH EGG (df) 16

beetroot ketchup

STUFFED YORKSHIRE PUDDING 14

two pieces, braised beef, watercress, horseradish

TRIPLE-COOKED CHIPS (v)(df) 14

housemade mayonnaise

BREAD & BUTTER (v) 12

four pieces, treacle rye bread, dorset sea salted butter

(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