

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

BAR BITES

CHICKPEA FRIES (vg) 14

paprika, sumac salt, cumin spiced ketchup

PUB STYLE

PORK SCRATCHINGS 12

prawn cocktail seasoning

FRIED LAMB PAKORAS 14

six pieces, sumac yoghurt

STARTERS & SNACKS

BREAD & BUTTER (v) 12

four pieces, treacle rye bread, dorset sea salted butter

SOUP OF THE DAY (v) 12

seasonally inspired, always vegetarian

BEEF & CHEDDAR CROQUETTES 18

four pieces, dorset bbq sauce

DUCK SCOTCH EGG 16

beetroot ketchup

BAKED BRIE 26

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

CRISPY PRAWN TOAST 22

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

BEEF TARTARE (gf) 26

egg yolk gel, puffed cheddar, capers, shallot

SMOKED WHITEFISH DIP (gf) 16

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

TURNIPS & RADISHES (v)(gf) 19

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

MAINS

SUNDAY ROAST BEEF 39

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

BRIE, ASPARAGUS &

TRUFFLE LASAGNA (v) 28

double cream brie, spring pea pesto, confit garlic focaccia
add green salad +6

FISH & CHIPS 29

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

GRILLED CHEESE TOASTIE (v) 24

served with soup of the day

add braised beef +4 | sub triple-cooked chips +3

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

SHORT RIB COTTAGE PIE 26

braised short rib, carrots, peas, thyme & rosemary sauce, mashed potatoes
add green salad +6

THAI GREEN

SEAFOOD CURRY (gf) 28

spring vegetables, crispy tofu, basmati rice
**available vegetarian*

(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