



Dinner Menu

LIGHTER BITES

- Smoked olives & flaked almonds £4.50
- Warm rustic rolls, balsamic reduction & cold press rape seed oil £3.50
- Pork scratchings & rosemary apple sauce £4.00
- Harissa spiced nuts £3.50

TO START

- Salmon & smoked haddock fish cake, fennel salad, warm tartar sauce £7.50 (main course £15) Seasonal homemade soup, warm Harvest rustic bread roll, artisan butter (VE) (GFA) £6.50
- Isle of Wight cherry tomato and feta salad, pomegranate, crunchy salad, pumpkin seeds (GF) (V) £7.50
- Hampshire asparagus, crispy hens egg, shaved Godminster cheddar, truffled cold-press rape seed oil (V) (GFA) £7.50
- Duck liver parfait, toasted Breadport brioche, beetroot and port puree (GFA) £8

TO FOLLOW

- 28 day aged Aberdeen Angus burger with Dorset Blue Vinny or Godminster cheddar, served in a brioche bun with baby gem, tomato, red onion, BBQ mayo, crispy bacon, skin on fries and seasonal salad (GFA) £14
- Falafel burger served in a pretzel bun with baby gem, red onion, chilli jam, guacamole, skin on fries, seasonal salad (VE) £13
- Beer battered cod, thick chips, minted crushed peas, homemade tartar sauce (GFA) £12.50
- Smoked chicken breast, baby gem, homemade Caesar dressing, anchovies, toasted croutons, crunchy onion (GFA) £12.50 (available without chicken £9.50)
- 28-day aged Aberdeen Angus 6oz rump, garlic & herb butter, skinny fries, crunchy salad (GF) £16.50 Wild sourdough pizza, homemade tomato sauce, mozzarella, wild garlic pesto, green olives, chestnut mushrooms, rocket (V) £11
- Meaty sourdough pizza, homemade tomato sauce, parma ham, pepperoni, sun dried tomatoes, jalapenos, rocket £13
- Today's catch from Brixham fish market, served with baby potatoes, lemon butter, capers, marsh samphire (GF) £17
- Fennel roasted pork belly, carrot puree, tenderstem broccoli, homemade potato rosti, cider jus (GF) £17
- Crispy tofu, roasted peppers, wild garlic couscous. (VE) £16

TO FINISH

- Sticky toffee pudding, Clotted cream ice cream (GFA) £6.50
- Eton mess, broken meringue pieces, vanilla whip, poached rhubarb (GF) (V) £6.50
- Vegan praline brownie, Vanilla 'ice cream' (VE) (GF) £6.50
- New Forest Ice Cream – 1 scoop £2.50, 2 scoops £5, 3 scoops £6.50
- Clotted cream, dark chocolate, strawberry, toffee crunch (GF) (V)
- Cheese Board – Godminster oak-smoked cheddar, Godminster organic cheddar, Godminster truffled cheddar, Dorset Blue Vinny, quince jelly, red onion marmalade, crackers (V) (GFA) £12