



Dinner Menu

STARTERS

Purple sprouting broccoli, sauce gribiche	9.50
Mushroom, chestnut and tarragon soup	9.00
Smoked salmon, avocado and cream cheese crumpet	12.00
Salt cod brandade, date puree	9.50
Pressing of confit venison, beetroot, blood orange	9.00

MAINS

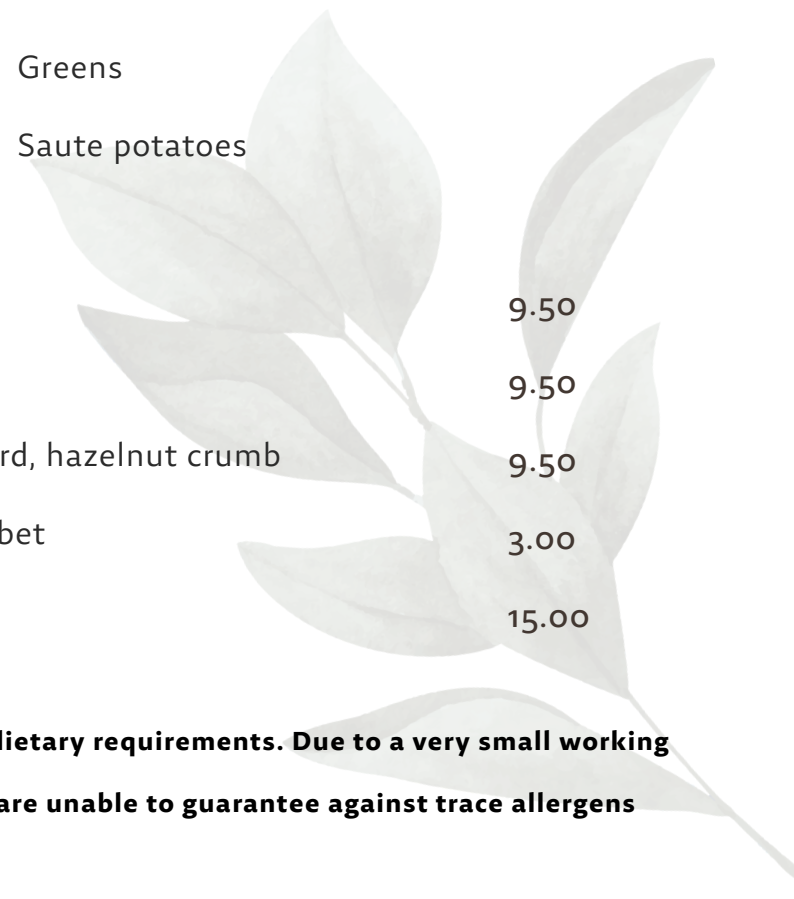
Parmesan gnocchi, butternut squash, sage, walnut	19.00
Parsnip, pearl barley tabouleh, pomegranate, sesame	19.00
Pan roast Brixham hake, turnip, white wine sauce	22.00
Wareham rainbow trout almondine, kale	22.00
Guinea Fowl ballotine, lemon and rosemary mousse, sprouting broccoli	20.00
Purbeck pork belly, carrots, green olive, mushroom sauce	22.00

SIDES 5.00 each

Roasted vegetables, green sauce	Greens
Buttered potatoes	Saute potatoes

DESSERT

Rhubarb and custard, honey comb	9.50
Steamed treacle sponge, vanilla Anglaise	9.50
White chocolate cremeux, passion fruit curd, hazelnut crumb	9.50
Selection of homemade ice cream and sorbet	3.00
Selection of 3 regional cheeses, biscuits	15.00



Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens