



LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Green beans and fennel, peach mostarda, toasted almond

White anchovy, olive and IOW tomato bruschetta

Pressing of confit duck, damson puree, pickled shallot

MAINS

Roast red onions and basil, mirza ghasemi, hazelnut dukkah

Baked cod with basil crust, roast tomato and bean stew

Pan fried ox liver with onions, crispy bacon and sauce diable

SIDES £5

Buttered greens

Dressed summer salad

Risolle potatoes

Minted new potatoes

DESSERTS

Raspberry cheesecake, lemon creme fraiche sorbet

Iced hazelnut and nougatine parfait, coffee cremeux

Two scoops of homemade ice creams and sorbets

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



LIGHT LUNCH

Tomato and watermelon gazpacho	9.50
Fresh ciabatta, breaded chicken, garlic mayo sandwich	10.00
Ham and cheddar omelette	10.00
Roast squash, red onion and anchovy panzanella salad	14.00
Croque monsieur (Convert to a 'Croque madame' with a fried egg £2)	12.00
Crudit�, herb vinaigrette, baguette	12.00
Dorset charcuterie board	20.00
Selection of 4 regional cheeses, chutney, bread	15.00



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