



LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Cream of mushroom and smoked garlic soup

Little gem, anchovy and egg salad, croutons, vinaigrette

Ham hock and parsley terrine, apple and celery salad

MAINS

Roast red onions and basil, mirza ghasemi, hazelnut dukkah

Pan roast haddock, new potatoes, caper brown butter

Crispy pork belly, turnip and mustard, chassuer sauce

SIDES £5

Buttered greens Dauphinoise New potatoes

Watercress, hazelnut and Old Winchester

DESSERTS

Apple tarte tatin, vanilla ice cream

Iced hazelnut and nougatine parfait, coffee mousse

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

Roast tomato and basil soup	9.00
Grilled kipper with brown butter, lemon and parsley	12.00
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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