



• Lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

* All starred dishes can be adapted to accommodate certain allergies.

S Please note that Pheasant dishes may contain shot.

• While you wait •

Mixed pitted olives £3.50

Whitebait, Tartar sauce £3.00

Breadboard, olive oil, balsamic, Dorset sea salted butter £4.00

Truffle Mushroom Arancini, Parmesan, Truffle Mayo £4.00

Deep Fried Porky Bits tossed in Oregano, Homemade Chutney £4.00

• Starters •

*Soup of the day with an Individual Loaf £5.50 / £7.50 (GF)(DF) (large)

*Deep Fried Somerset Brie & Cranberry sauce (V) £8.00

*Blue Vinny Cheesecake, Topsy Prunes, Micro Herbs (GF)(V) £8.00

*Grilled Pear, Toasted Pine nuts, Sweet Potato, and Raspberry Vinaigrette, Goats Cheese (GF)(VE) £6.25

*Cured Salmon Gravlax, Beetroot and Vodka Crème Fraiche, Caper berries, Micro Coriander (GF) £7.50

*Smoked Salmon and prawn fishcake, Sautéed Spinach, Poached Egg, Smoked Hollandaise (GF) £7.50

S *Homemade Pheasant and Prune Terrine, Crisp Sourdough, Hazelnut Dressing (GF)(DF) £7.50

• Mains •

*Honey Roasted Gammon Ham, Brace of eggs, Herbed Fries, Garnish (GF)(DF) £12.50

*6oz Minute Steak, Served Pink, Sundried Tomato Butter, Pickles, Watercress, Frites (GF)(DF) £12.50

*Braised Belly Pork, Bubble and Squeak cake, Poached Egg, Creamed Leeks, Mustard Sauce (GF)(DF) £16.00

*Beef burger, Streaky Bacon, Home Smoked Cheddar, House Pickles, Truffle Mayo, Fries, salad (GF)(DF) £12.50

S *Pan Roasted Pheasant Breast, Truffle mushroom Rice balls, Spiced Carrot, Juniper Berry Jus (GF)(DF) £14.00

*Barbary duck breast, Dauphinoise, Sautéed Savoy and Bacon, Cherry Jus (GF)(DF) £18.00

*Pan fried Seabass with a Crab, Tomato and Chilli Sauce, Roasted New Potatoes, Burnt Onion (GF)(DF) £18.00

*Hand Battered Cod Fillet, Oregano Skin on Chips, Salt and Vinegar smashed Peas, Charred Lemon, and Tartar (GF)(DF) £12.50

*Grilled aged 8oz Ribeye steak, baked flat mushroom, plum tomato, Watercress (GF)(DF) £20.00

(Add Butter: peppercorn, blue vinny, Sundried Tomato and Oregano, Truffle Mushroom £2)

*Courgette, Pea and mint Risotto, pickled shallots, Lemon Oil, Watercress (GF)(VE) £12.00

*Roasted Tahini Cauliflower Steak, Paprika Crushed Potatoes, Spiced Carrot, Toasted Seeds (GF)(VE) £12.00

*Please make us aware of any allergies or intolerances prior to ordering.

• Sides •

Skin on Fries £3 (*add cheese £1*) Chunky Chips (*add cheese £1*) Parmesan & Truffle fries £3.25

Mixed side salad £3 Medley of vegetables £3 Bread basket £2.50 Garlic bread £3 (*add cheese £1*)

• Desserts •

*Lemon and Lavender Posset , mini shortbread & Strawberry ice cream £7.50 (GF)

*Coconut, Maple and Ginger Custard Tart, Oat Crumble, Vanilla Ice cream, £7.50 (GF)

*"Puddletown Mess" (Raspberry Sorbet, Raspberry Gel,, Chantilly Cream, Fruit Compote) £7.50 (GF)

*Dark Chocolate and Peanut Butter Mousse,, chocolate soil with Honeycomb ice cream £7.50 (GF)

Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

*The Blue Vinny cheese board, a selection of 3 or 4 south west cheeses, (GF)

With homemade chutney and crackers £7.50/ £8.95

Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.00

Please make us aware of any allergies prior to ordering

• digestifs •

Courvoisier £3.55

Taylors LBV Port 2010 £3.80

Armagnac £4.70

Amontillado medium Sherry £3.55

Bristol Cream Sherry £3.55

Baileys Irish Cream £3.80

Calvados pays d'Auge £4.70

• coffee •

Filter/Decaf £2.50

Cappuccino/Café Latte £2.70

Espresso £2.20

Mocha £2.90

Tea/Herbal £2.20

Hot Chocolate £2.90

Liqueur Coffee £6.50

• PUDDING WINE •

Elysium Black Muscat 2010

Bottle £22.10 100ml glass £6.15

