



Winter menu.

Please make us aware of any allergies

While you wait:

Mixed pitted olives (V,DF,GF)

Starters:

Soup of the day, warm bread, sea salted butter. (V,VGN,GF) £6

Halloumi fries, mixed leaf and sweet chilli sauce. £6

Dorset Blue Vinny & wild mushroom arancini, spiced tomato mayo £8

Crisp whitebait, tartar & lemon. (D/F) £6

Sausage cassoulet with warm bread (VGN, V) £8

River trout gravlax, celeriac remoulade, sourdough crisp, caper berries (DF) £8

Homemade bread sharer with olives & balsamic (V) £7

Mains:

Steak of the day, grill garnish, chips. (G/F) £ market price

Fish & chips, tartar sauce, peas. (D/F) £15

6oz beef burger, Coastal cheddar or Dorset Blue Vinny, sour dough, tomato & onion relish, fries, slaw. £16 (add bacon £1)

Smoked haddock, leek & bacon potato bake, Coastal cheddar & sourdough gratin, steamed vegetables £17

Winter vegetable risotto, smoked applewood cheese (VGN,GF) £13

Wild mushroom nut roast, new potatoes, braised root veg, cider onion gravy (VGN) £16

Pan seared calves liver, bacon, mash, peas & onion gravy (GF) £15

Wild boar & apple faggots, champ mash, steamed vegetables, gravy £14



Please make us aware of any allergies.

Sides ;

Garlic sour dough £3.5

Side salad £3

Fries £4/Cheesy fries £4.5

Chunky chips £4/Cheesy chips £4.5

Seasonal vegetables £ 3.5

New potatoes £4.5

Desserts;

Rocky road, drunken cherries, toasted marshmallow, dark cherry coulis. £7

Sticky toffee pudding, salted caramel ice cream, salted caramel sauce £7

Winter fruit crumble, vanilla custard (V) £6.5

Lemon custard cake, fresh fruit, custard (V) £7

Selection of west country cheeses, crackers, grapes & cask ale chutney. (V, G/F) £12

Selection of ice creams & sorbets. (VGN, V, G/F) £1.5 per scoop