

# AUTUMN MENU

## SNACKS

Gordal piquante olives (F,N,S,V)	3/6	Beef tartare tacos, horseradish, avocado (E,G)	6
Sourdough bread, salted butter (D,G,S,V)	6	Dorset crab slider (CR,D,E,G,M)	7
Homemade twiglets, smoked cheese (D,E,G,V)	5	Crispy lamb nuggets, anchovy mayonnaise (D,E,F,G,M)	7

## SMALL PLATES

Chef's soup, sourdough bread (G,V,VG) <b>Vegan without butter</b>	8.5	Hickory smoked salmon, buttermilk pancake, trout roe, sour cream & chive (D,E,F,G)	14
Jerk chicken scotch egg, habanero jam, lime mayo (D,E,G,M,SS)	12	Guinness & truffle rarebit, pickled walnut, red chicory (D,E,G,N,S,V)	10
Crispy pork belly bites, burnt apple purée, sage & onion (G,S)	11	Grilled King prawns, toasted sourdough, basil aioli (CR,E,G,M,S)	15
Candy beetroot carpaccio, pear, celery & cashew nut remoulade (C,N,SY,VG)	10	Pork & duck liver terrine, date ketchup, crusty baguette (D,G,N,S)	12

## LARGE PLATES

Seared lion's mane mushroom, labneh, dukkha, pomegranate molasses (D,G,N,SS,V)	22	Longland farm duck breast, lavender honey, fried potato, griotte cherries, tenderstem broccoli (D,S)	28
Roasted fillet of hake, curried coconut & mussel sauce, samphire (C,D,E,F,MO)	26	Pearl barley & root vegetable risotto, parsnip crisps, cavalo nero (G,VG)	22
Breaded chicken breast, parma ham, gruyère cheese, chasseur sauce (C,D,E,G,S)	24	Braised beef shin, mushroom & blue cheese pie, buttered mash potato, savoy cabbage, gravy (D,E,G,S)	22
Beer battered local fish, chunky chips, peas, tartare sauce (D,E,F,G)	21	Clam & prawn linguini, cherry vine tomato, pesto cream (CR,D,E,G,N,MO)	26

## ROBATA GRILL

<b>Skewers</b> - Served with kimchi salad & egg noodles (E,F,G,SY)		225g Dry aged sirloin steak (D), choice of sauce	24
Yakitori chicken (S,SY)	18	225g Dry aged fillet steak (D), choice of sauce	32
Pork tenderloin, apple & maple glaze	19	Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) <b>Add bacon £2</b>	21

## SIDES

Skinny Fries (VG) - Buttered mash (D,V) - Seasonal vegetables (D,V) - Creamed spinach (D,V) - Garden salad (M,P,VG) - Rosemary & seasalt fries, smoked paprika mayo (E,V) | All 4

Some of our dishes contain the following allergens  
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M -  
MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME,  
SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance  
query, please speak to a member of our team who  
will be happy to help.

A discretionary service charge of 12.5% will be added  
to tables of 6 and above. All prices include VAT.