



Bites

Sicilian Olives - £3.50

Breaded Pecorino- £5

Honey & Pistachio

Tempura Battered Argentinian Red Prawns - £5

Sweet Chilli Mayonnaise

Ras el Hanout Spiced Houmous & Pitta Bread - £4

Beetroot Ketchup

Starters

Soup of the Day- £7

Homemade Bread

Rabbit Terrine - £8

Sourdough Toast, Cherry Gel, Pistachio, Mustard Frills

Cured Mackerel Marinated in Lemon, Chilli & Honey - £8

Pickled Apple, Beetroot & Cucumber Medley, Lemon Sherbet Dressing, Coriander

Watermelon & Feta Salad - £7

Toasted Almonds, Basil, Honey & Lime Dressing

Main Courses

Flowerpots Ale Battered Hake & Gourmet Chips - £15

Crushed Minted Peas, Tartare Sauce, Lemon

Aberdeen Angus Beef Burger - £15

With Dorset Red, Smoked Bacon, Burger Sauce, Fries, 3 Cups Slaw

Wild Boar Burger - £17

With Dorset Red, Pulled Pork, Chilli Jam, Fries, 3 Cups Slaw

Rose Veal Loin Chop - £22

Violetta Potato, Laverstoke Park Buffalo Mozzarella, Nectarine, Pancetta, Leek Ash

Cider Cured Chalk Stream Trout - £19

Saffron, Courgette & Lemon Risotto, Slow Roasted Isle of White Tomatoes, Basil

Wild Boar Strozzapreti - £15

In a Rich Red Wine Ragù, with Pecorino Shavings & Watercress

Butternut Squash, Spinach & Chickpea Korma- £14

Spring Onion & Coriander Rice, Poppadom, Raita

28 Day Aged, Grass-Fed, Dorset Fossil Farm Aberdeen Angus

Choice of: 8oz Rump Steak- £23 8oz Ribeye - £27 14oz T-bone - £32

Sides - 3.50

Homemade Bread & Butter

Garden Peas with Butter & Pancetta

Oyster Mushrooms

Gourmet Chips

Fries

Seasonal Salad

*****PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS BEFORE YOU ORDER.**

WE MAKE AND USE A WIDE RANGE OF PRODUCTS THAT CONTAIN ALLERGENS. WE WILL ALWAYS TRY TO ADAPT OUR DISHES WHERE POSSIBLE BUT CANNOT GUARANTEE THE COMPLETE NON-PRESENCE OF THESE ALLERGENS IN ANY OF OUR DISHES. ***

Please Note Cured Fish Dishes & Veal Main Course Will Be Served Less Than Well Done, If You Would Like Yours Fully Cooked Please Inform Your

With Gourmet Chips, King Oyster Mushroom, Caramelized Shallot & Isle of White Black Garlic Puree, Mustard Frills