

Dinner Menu

Bites

Sicilian Olives - £3.50

Cider Vinegar Pickled Roscoff Onions & Roquito Chilli Pearls - £4

Westcombe Ricotta Stuffed Piquillo Peppers - £5

Breaded Manchego, Honey, Pistachio - £5

Cider Cured Trout Tartare with Cured Egg Yolk - £5

Starters

Pea & Ham Soup - £7

Confit Egg Yolk, Tobacco Onions

Pan Fried Pheasant Breast in Pancetta - £8

Pork Cheek & Butterbean Ragu, Mini Dumplings, Pickled Green Beans

Cider Cured Trout - £8

Charcoal Pancake, Celeriac & Mooli Remoulade

Laverstoke Park Buffalo Mozzarella- £10

Pomegranate, Blood Orange, Pine Nuts, Balsamic Honey, Red Vein Sorrel

Main Courses

Aberdeen Angus Beef Burger - £16

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

Pan Fried Gurnard - £19

Potato Cake, Octopus Ragu, Aubergine, Smoked Aubergine & Black Garlic Puree, Cordyceps

Gressingham Duck Breast - £23

Baby Hassleback Potato, Heritage Carrot, Baby Turnip, Roscoff Onion & a Carrot, Orange & Ginger Puree

Duo of Venison - £25

Saddle & Mini Pie, Potato Cake, Heritage Carrots & a Parsnip & White Chocolate Puree

Rose Harissa Marinated Cauliflower - £15

Butternut Squash Puree, Pumpkin Seeds, Coriander Yogurt. Seasoned Fries

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

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

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



Sides - 3.50

Homemade Bread & Butter

Buttered Rainbow Chard

Oyster Mushrooms

Gourmet Chips

Seasoned 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. *****

