

## LUNCH

2 Courses £20 / 3 Courses £25

*Tuesday to Friday  
12pm - 2:30pm*

House Bread & Butter

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Hake, Parma Ham, Butternut Squash, Chorizo, Pico de Gallo  
*Alberino Laureatus (High Acidity, Aromas of Peach, Citrus and Mineral Characters) 175ml*

Pressed Ox Tongue, Sauce Gribiche, Smoked Onion, Dandelions  
*Pinot Noir "Good Hope" (Light, Red Berries and Cherry) 175ml*

Burrata, Marinda Tomatoes, Tomato Consommé, Basil Cracker  
*Cielo Bianco (Gold and Funky Color, White Fruit, Soft Notes of Marzipan on the Finish) 175ml*

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Sea Bass, King Prawn, Spiced Tomato, Samphire, Shellfish Foam  
*White Rioja (Ripe Tropical Fruit Aromas, Citric Floral Notes) 175ml*

Seared Pork Fillet, Sweet Potato, Cashew, Mango, Sprouting Broccoli  
*Judith Beck Ink (Organic, Vibrant Dark Fruit, Earthy Spice) 175ml*

Baked Blue Cheesecake, Broccoli, Spring Onion, Walnut Ketchup, Wild Garlic  
*Gavi La Furnace (Floral & Crisp, Notes of Apple, Almond and Sage on the Finish) 175ml*

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## SIDES - £4

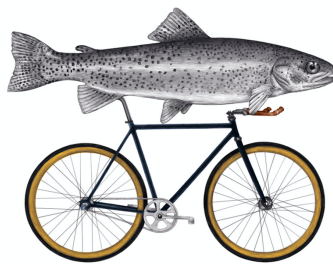
Savoy & Hispi Cabbage, Crispy Shallot

Rosemary & Garlic New Potatoes

Bulgar Wheat Salad, Pinenut, Sultana, Pomegranate Dressing

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*

*Our chefs take every measure when deboning our fish but on occasion bones may be found and our game is wild and may contain shot.*



## DESSERT

Banana Mousse, Peanut Brittle, Coffee, White Chocolate, Banana & Popcorn Ice Cream  
*Muscat De saint Jean (Fresh Stone Fruit, Full Bodied, Pineapple, Red apple and Orange on the Palate) 75ml*

Dark Chocolate Delice, Parsnip, Guinness, Kumquat, Persimmon Sorbet  
*Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar & Acidity Balance, Smooth Finish) 75ml*

Selection of Cheese, Chutney, Quince, Crackers [+5]  
*Vintage Port "Dow's Late Bottle" 2011, Portugal 50ml*

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### **Selection of Artisan Cheeses / [+£5]**

*Served with Traditional Garnishes*

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#### **Black Cow Cheddar,**

*This West Dorset award winning cheese is made from grass grazed cows' milk, intense, rich & crumbly*

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#### **Cerney Ash**

*Awarded gold at the British cheese awards 2018, this creamy goat's cheese is smooth & clean with A hint of lemon.*

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#### **Roche Montagne**

*A soft and creamy blue cheese with a black & white ashedujio rind. The flavor is mild & malty, with a gentle spicing from the green & blue pockets of mould.*

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#### **Manchego**

*Mildly lactic with a sweet aroma, the flavours are buttery with hits of green almonds & sherry.*

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Selection of Canton Teas - 3

Chimney Fire Coffee - 2.5 / 3

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