Light Bites	
Soup of the day	6
Scotch woodcock	6
English mushrooms on toast	6
Caesar salad	7
Salad of confit banana shallots, honeyed butternut, orange, pumpkin seeds	7
Cornish mussels, white wine, cream	8
Salad of oak-smoked Scottish salmon, capers, red onion, cucumber, coddled egg	10
Potted pulled pork, pickled onions, melba toast	8
Bigger Bites	
Stuffed English onion, mushrooms, shredded sprouts, cream cheese	13
Chicken Caesar salad	13
Open Dorset sirloin steak sandwich, caramelised onions	14
Welsh lamb stew, mint dumplings	15
Beef Wellington, broccoli, carrots	26
Herb-crusted fillet of gilt head bream, savoy cabbage parcel, tarragon sauce	16
Cornish mussels, white wine, cream, dunking bread	14
Beer battered fish and chips, mushy peas	14
Sides	3.50
Green salad Glazed carrots	
Cauliflower cheese Broccoli	
New potatoes Triple-cooked chips	
Garlic and rosemary mash	
Potato dauphinoise	

Set Menu

2 courses £17 3 courses £21

Soup of the day

Devilled chicken livers, mushrooms, cognac cream

Potted pulled pork, pickled onions, melba toast

Salad of confit banana shallots, honeyed butternut,
orange, pumpkin seeds

Beer battered fish and chips, mushy peas

Cornish mussels, white wine, cream, dunking bread

Open Dorset sirloin steak sandwich,

caramelised onions

Puddings as below

Cheese plate incurs a £4 supplement

Grill

Spatchcock baby chicken savoy cabbage, lemon thyme sauce	16
Paddock Farm grilled belly of pork, garlic mash, braised red cabbage	17
225g Dorset aged sirloin steak	18
Peppercorn or mushroom sauce	1.50
Our steaks are all served with a rocket salad, herb butter and triple-cooked chips	

Puddings

Bread and butter pudding, custard	6
Dark chocolate brownie,	6
homemade blood orange ice cream	
Sticky toffee pudding, vanilla ice cream	6
Apple, pear and chocolate crumble, custard	6
Lemon posset, candied lemon	6
Board of English cheese	10
Keen's Cheddar, Shropshire blue,	
Sharpham brie, Ticklemore goats	