

A La Carte

Starters

Tossed salad of Vale of Camelot blue cheese, poached pear & celery topped with crunchy hazelnut granola V GO	6.5
Pan seared scallops lightly seasoned with curry, on sautéed local rainbow chard & heritage tomatoes, saffron & vegetable broth GO	9.25
Roast red pepper, oyster mushroom & spinach cannelloni, tomato & pesto dressing, nuts & seeds, fresh watercress V	6.5
Soup of the day, chargrilled sourdough V GO	5
New Forest asparagus on home baked crostini, soft boiled egg, wild garlic leaf, hollandaise sauce V GO	7
Chargrilled sourdough topped with sautéed local mushrooms & braised pork cheeks, crispy poached egg, Madeira jus.....	6.5
Thinly sliced tea-smoked duck breast, potato salad, crispy confit duck bon-bons, orange dressed leaves GO	7.25

Mains

Trio of coffee & liquorice seasoned pork, roasted fillet, slow cooked belly, mini roast potatoes, pork cheeks with greens, liquorice jus, crackling GO	16.5
Beef fillet Wellington, roast cocotte potatoes, cabbage & smoked bacon, Madeira jus.....	22
Pan roasted breast of chicken, garlic & rosemary roasted new potatoes, purple sprouting broccoli, smoked paprika & oyster mushroom sauce GO	16
Cornish mussels cooked in saffron, asparagus & vegetable broth finished with wild garlic, served with triple cooked chips, garlic bread GO	17
Twice baked Wookey Hole Cheddar soufflé, New Forest asparagus, dippy croutes V	13
Roast breast of duck, old school duck suet pudding, seasonal greens, quince jus.....	17
Winter root vegetable & nut croquette, creamed heritage tomatoes & kale, soft poached egg, tomato sauce V	12
Pan fried fillet of hake, rosti potato cake, tomato butter & dill sauce, buttered chard, samphire & capers GO	18

Desserts

Trio of Purbeck ice creams or sorbets, crispy wafer GO	6
Apple & rhubarb crumble, vanilla custard, clotted cream ice cream.....	6
Sticky toffee pudding, butterscotch sauce, chantilly & praline wafer cone, popcorn, ice cream.....	6.5
Strawberry parfait, rose infused chocolate ganache, salted peanut praline, strawberry sauce.....	6.5
Local cheeseboard - smoked Dorset red, rosary goats, Somerset Camembert, Vale of Camelot blue, Francis by James, homemade oat biscuits, chutney, fruit GO	8.5
Melting chocolate fondant, praline crumble, vanilla bean ice cream.....	7
Snow eggs – soft Italian meringue, New Forest strawberries, mint & black pepper syrup, popping crumbs GO	6
Vanilla bean crème brûlée, lavender shortbread, poached pear & honeycomb, raspberry sauce GO	6

*Fancy a burger?
Ask to see our Favourites menu*

V vegetarian dish or option available, **GO** gluten free option available - please ask your server.
If you have any allergen queries then just ask and we will gladly advise.