



M E N U

Nibbles

Deep Fried salt and pepper squid rings with garlic aioli (pwg optional)	£5.00
Selection of Belazu Olives (V) (pwg)	£5.00
Somerset pork chipolatas in honey, mustard and sesame seed	£5.00
Homemade hummus, breadsticks (Ve)	£5.00
Homemade bread	£1.95

Starters

Slow roasted carrot ginger and tumeric soup	(pwg) £8.50
Lime marinated scallops, mint pea puree, pancetta lardons & black pudding crumb	(pwg)(£5.00)£12.50
Cured salmon with lemon & dill crème fraîche	(pwg)
£9.50	
Confit duck leg rilette, raspberry and orange, somerset goats cheese & toasted sesame	(pwg) £9.00
Tempura battered pickled cauliflower with a coriander & red onion salsa verde	(ve) £7.50
Game terrine, melba toast, spiced plum chutney	£8.00

Mains

Butter fried stone bass, sea vegetables, courgette, sage hollandaise	(pwg)£19.00
Roast rump of salt marsh lamb, braised lamb shoulder croquette, Anna potato, minted peas & feves	£22.00
Slow braised and pressed West End farm pork belly, caramelised apple & pear puree potato terrine (pwg)	
£18.00	
Barley, broccoli & sweetcorn risotto, served with a sweet pea puree, basil & roquette	(ve) £17.95
Nut roast with pearl barley, wild mushrooms, pistachios and cranberries	(ve) £16.50
Pan fried fillet of salmon, winter greens and saffron butter sauce	(pwg) £18.00

From the Grill

8oz prime stokes marsh sirloin steak with confit wild mushrooms, chips and tomato (pwg)	
	(£6.00)£26.00

Sauces and butters

Diane sauce - Black peppercorn sauce - Dorset blue vinny sauce - Garlic and parsley butter (pwg)	£3.00
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Sides (pwg)

Triple cooked chips - New season potatoes - Fine beans, confit shallot - Garlic buttered spinach	
Braised red cabbage - Rocket salad, parmesan, balsamic - Chicory, walnut and Blue Vinny	£3.50

(pwg - Produced without gluten, V - Vegetarian, Ve - Vegan)

Specific allergens information is held centrally on all our menu products & can be provided on request from our trained staff. Please note a discretionary service charge of 12.5% will be added to your bill. 100% of our Service Charge will go to our staff.

"Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one"