

Dinner Menu – May

(available every evening)

Nibbles..... nuts & olives - £4.50 / a selection of bread - £2.50 / whitebait with Marie Rose sauce - £4.50

Starters.....

Yarlington Blue cheese gnudi, raisin puree, celery & candied walnuts (V)	7.00
Pork belly & smoked eel fritters, crispy seaweed, Kombu aioli, sea purslane	7.50
Ham hock & foie gras terrine, saffron & tarragon, compressed cucumber, homemade brioche	8.00
Sea salt & Szechuan peppercorn squid, watercress salad, chili & ginger dressing, pork quavers	7.50 / 14.00
Potato soup, black truffle vinaigrette, New Cross Farm asparagus & homemade bread (V)	7.00
Fennel cured salmon with a shaved fennel, blood orange & sorrel salad	8.00

Main Courses.....

Calves' liver & streaky bacon, smoked mashed potato, crispy shallots & pan gravy *	17.00
Fillet of haddock with buffalo chorizo, peas & wild garlic pressed Jersey Royal potatoes	19.50
Tandoori dusted monkfish tail, spinach, cauliflower pakoras, poppadum & cauliflower puree *	20.00
Roundhill Farm rump steak, triple-cooked chips, confit tomato, watercress salad & peppercorn sauce *	22.50
Crispy polenta with a wild mushroom & smoked paprika stroganoff, red onion marmalade * (V)	15.50
Slow roasted pork belly, salt baked celeriac, roasted peaches & marinated red cabbage *	18.00
Pink Dorset lamb rump, Boulangère potatoes, grilled asparagus, wild garlic & lamb jus	21.00

** denotes children's versions are available at half price but only available for children of 13 years & younger*

To Share..... Rosemary roasted rack of Dorset lamb with Boulangère potatoes, New Cross Farm asparagus, peas with mint, lamb jus (Medium-rare - 45 minutes cooking time) 55.00

Sides.....

Triple-cooked chips	3.50
Mashed potato with smoked rapeseed oil	3.50
New Cross Farm asparagus, peas & mint	4.00
Baby leaf salad & house dressing	3.50
Cauliflower pakoras	4.00

