
WHILE YOU WAIT

Bread by Beehive bakery, infused
butters (V)(can be made VG) 6

Rosemary & garlic-infused
Mykonos olives (VG) 3

Harissa hummus,
crisp flatbread (VG) 6

STARTERS

Portland scallops, spiced cauliflower,
hazelnut dukkah & shallot dressing 12

Seared wood pigeon, Dorset Blue Vinny bon bons,
charred chicory & hazelnut Waldorf 12

Roasted butternut squash & miso velouté, toasted
pumpkin seeds, curried oil & Beehive sourdough (V) 8

Citrus-cured sea trout, crème fraîche, caper
berries & pickled grapes 9

Isle of Wight tomato carpaccio, buffalo mozzarella,
tomato consommé & black olive (V)(can be made VG) 9

MAINS

Market catch of the day *(Market price)*

Charred aubergine, heritage tomato panzanella,
almonds & piquillo ketchup (VG) 16

Dorset cider-battered catch of the day, herb-crushed
peas, tartar sauce & thick-cut chips 18

Handmade gnocchi, Wye Valley asparagus,
sugar snap peas & wild garlic pesto (V) 18

Fowey mussels, nori salted fries & Beehive garlic
sourdough, cooked in either our chorizo & mustard
cream or a coconut and lemongrass broth 19

Jacob's lamb, slow-cooked lamb shoulder ragu,
golden raisin marmalade & pickled fennel 24

Whole grilled plaice, cider-steamed cockles,
salsa verde, nori salted fries & rocket salad 25

Devon Red Ruby beef, grill garnish, rosemary-infused
chips, mushroom ketchup, café de Paris & bordelaise jus

8oz rib eye 30

12oz sirloin on the bone 32

SIDES

Crispy pink fir potatoes
with curried aioli & nori salt
(V)(can be made VG) 5

Heritage tomato & toasted
almond panzanella (VG) 5

Truffle & parmesan
frites 5

Charred tenderstem
broccoli, citrus butter
(V)(can be made VG) 5