

WHILE YOU WAIT

Smoked cod roe taramasalata,  
nori salted crispbread 6

Rosemary & garlic-infused  
Mykonos olives (VG) 3

Bread by Bees Knees, infused  
butters (VGA) 7

SMALL PLATES

Enjoy 3 dishes for £24

Truffled cauliflower & applewood cheddar velouté,  
curried oil & Bee's Knees sourdough 9

Orchard Thieves tempura cod cheeks, tartare fricassée 11

Spiced duck leg croquette, plum ketchup, pickled ginger 11

Beetroot cured salmon gravlax, heritage beetroots,  
whipped goats curd 10

Chilli baked camembert; caramelised figs & Bee's  
Knees sourdough 12

Heritage beetroot, horseradish labneh, candied walnuts 8

Compressed ham hock, mustard aioli, pickled heritage  
carrots & tapioca crisps 10

MAINS

Orchard thieves battered haddock, herb crushed peas,  
tartar sauce & thick cut chips 20

Cod loin, Portland crab & langoustine bisque, cider  
steamed cockles 27

Roasted Pumpkin, wild mushroom & gorgonzola  
ravioli, chestnut mushroom consommé, crispy spinach 19

Ruby Red cut of the day, rosemary infused *(ask your server)*  
chips, confit tomato relish, with either Dorset  
blue Vinny cream or Bordelaise sauce

Miso glazed aubergine, smoked aubergine pure,  
crispy chard & parmesan pangrattato 18

SIGNATURE ROASTS

Bagnell Farm Devon Ruby Red roast beef 21

Mint infused Jacob's Lamb shank 20

Roasted squash, piquillo pepper & rosary ash goats  
cheese wellington, olive oil roast potatoes & thyme gravy 19

Sharing roast for two, apricot & sage stuffed Iron  
Age Porchetta 38

*All our roasts are served with Beef dripping roast potatoes,  
Yorkshire pudding, seasonal vegetables & red wine jus*

DESSERTS

Dark chocolate Cremieux, poppy seed tuille &  
blackberries 9

Shanty's rum & stem ginger toffee pudding, maple &  
walnut gelato 9

Caramelized figs, set buttermilk & basil granita 9

West country cheese, tomato & ginger chutney,  
apricots & Peter's yard crackers 12

Affogato (double shot of espresso over Baboo  
Madagascan vanilla gelato) 5

SIDES

Crispy Ratte potatoes  
and curried aioli 5

Rosemary salted  
Koffman chips 5

Sautéed rainbow chard,  
preserved lemon butter and  
golden raisins 5

Truffle & parmesan  
frites 5

# Salt

PORTLAND MARINA

## Our Local Suppliers

### Kingfisher Brixham

Fully traceable coastal native species such as lemon sole, john dory and turbot, caught in the middle of the night, or before sunrise, for optimum freshness.

### Cerne Abbas Brewery

"A modest brewery with giant integrity", their beers are brewed with Maris Otter barley organically grown in the Cerne Valley, and other top notch ingredients.

### Bagnell Farm, Somerset

Mark and Lisa supply prize winning Devon Ruby Red beef and Iron Age pork. You couldn't find a couple that care more for their animals.

### Baboo Gelato, Bridport

Starting with organic milk from North Perrott, Baboo only add real ingredients sourced directly from farms to craft their gelatos and sorbets.

### Jurassic Coast Meats

English Rose Veal and grass fed Aberdeen Angus beef from Dorchester.

### Craig's Farm Dairy, Osmington

One of the few remaining family run, free range dairy farms in Dorset.

### Bee's Knees Bakery, Portland

Jen and Simon provide lovingly baked local sourdough from right on our doorstep.

### Portland Shellfish

Pot caught crab and other shellfish, landed in Weymouth harbour by day boats such as Portland Isle and Lucky Seven.

