

WHILE YOU WAIT

Smoked cod roe taramasalata, nori salted crispbread 6	Rosemary & garlic-infused Mykonos olives (VG) 3	Chilli baked camembert; caramelised figs & Bee's Knees sourdough 12	Bread by Bees Knees, infused butters (VGA) 7
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SMALL PLATES

Enjoy 3 dishes for £24

Truffled cauliflower & applewood cheddar velouté, curried oil & Bee's Knees sourdough 9	Beetroot cured salmon gravlax, heritage beetroots, whipped goats curd 10
Orchard Thieves tempura cod cheeks, tartare fricassée 11	Heritage beetroot, horseradish labneh, candied walnuts 8
Spiced duck leg croquette, plum ketchup, pickled ginger 11	Compressed ham hock, mustard aioli, pickled heritage carrots & tapioca crisps 10

MAINS

Whole market fish, catch of the day <i>(Market price)</i>	Ruby Red cut of the day, rosemary infused <i>(ask your server)</i>
Orchard thieves battered haddock, herb crushed peas, tartar sauce & thick cut chips 20	chips, confit tomato relish, with either Dorset blue Vinny cream or Bordelaise sauce
Fowey mussels, Thai lemongrass broth, garlic Bee's Knee's sourdough & nori salted fries 21	Miso glazed aubergine, smoked aubergine pure, crispy chard & parmesan pangrattato 18
Duo of Gressingham duck, celeriac galette, truffled puree, Calovo Nero & blackberry jus 26	Roasted Pumpkin, wild mushroom & gorgonzola ravioli, chestnut mushroom consommé, crispy spinach 19
Cod loin, Portland crab & langoustine bisque, cider steamed cockles 27	

DESSERTS

Dark chocolate Cremieux, poppy seed tuille & blackberries 9	West country cheese, tomato & ginger chutney, apricots & Peter's yard crackers 12
Shanty's rum & stem ginger toffee pudding, maple & walnut gelato 9	Affogato (double shot of espresso over Baboo Madagascan vanilla gelato) 5
Caramelized figs, set buttermilk & basil granita 9	

SIDES

Crispy Ratte potatoes and curried aioli 5
Rosemary salted Koffman chips 5
Truffle & parmesan frites 5
Sautéed rainbow chard, preserved lemon butter and golden raisins 5

joining us from Thursday-
Saturday from 12-3pm?

Add a starter or dessert to
your meal for £7

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.

