

WHILE YOU WAIT

Caraway seed hummus,
nasturtium oil & fennel seed
crisp bread 6

Rosemary & garlic-infused
Mykonos olives (VG) 3

Bread by Bees Knees, infused
butters (VGA) 7

STARTERS

Torched Mackerel, infused cucumber, curried
buckwheat and coriander yoghurt 12

Lamb shoulder croquettes, Harissa mayo 9

Padron peppers, capers, piquillo peppers & aged
balsamic 7

Sweet potato & caraway seed fritters, saffron aioli (VG) 8

Rosemary polenta, sweet onion ketchup £8 8

Dorset real cure charcuterie, cornichons, pickles & fennel
crispbread 11

MAINS

Market catch of the day, whole fish with
orange braised fennel, olive crumb, salsa
Verde and nori salted fries *(Market price)*

Citrus charred tender stem broccoli, quinoa, pickled
kohlrabi & herb emulsion 21

Gambas al Ajilo, saffron & Beehive bakery sourdough 21

Pistachio crusted pork tomahawk, rosemary infused
polenta, lardon & split pea fricasee, cider jus 25

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

Maple charred hispi cabbage, romesco, spring onion,
candid pecans (VG) 18

Portland crab Tagliatelle, chilli, spinach, chives &
white wine cream, crispy shallots 23

12 oz Devon Ruby Red sirloin on the bone, caramelized
onion ketchup, grill garnish, rosemary infused chips
served with Chimichurri & Borderlaise Jus 34

SIDES

Crispy pink fir potatoes
with curried aioli & nori salt
(V)(VGA) 5

Truffle & parmesan
frites 5

Soy glazed Pak choi &
sesame
(V) 5