



SEASONAL SET MENU
Served Monday-Friday 12.30-17.00 hrs

SEASONAL SET MENU

2 COURSES 16.50

3 COURSES 19.50

APERITIFS 8.50

BLOSSOM

Beefeater 24 Gin, Prosecco infused
with orange and pink grapefruit zest

NEGRONI

Pothecary Gin, Campari, sweet vermouth,
fresh orange peel & touch of orange bitter

BEFORES 4.50

CHEF'S TRIO OF HUMMUS

crudites & chef's rustic bread

WARM ARTISAN BREAD

rocket pesto, ailoli & extra virgin olive oil

STARTERS

CHEF'S SOUP OF THE DAY

warm artisan bread

COURGETTE, SPELT & CUMIN FRITTERS

courgette, parsley & cashew salad

CRISPY SALT & PEPPER SQUID RINGS

red chilli, spring onion, cucumber mint salad

CRISPY DUCK, BEAN SHOOTS & WATERCRESS

white radish, spring onion, micro coriander leaves, soy & sesame dressing

MAINS

SEASONAL WILD MUSHROOM AND PUMPKIN RISOTTO

toasted pumpkin seeds

DORSET ALE BATTERED MUDEFORD COD FILLET

rustic chunky fries, crushed pea purée & charred lemon

BALLOTINE OF HAMPSHIRE FREE RANGE CHICKEN BREAST

Stuffed with Isle of Wight Blue cheese, steamed wild rice, tender stem purple sprouting broccoli & wild mushroom veloute

STEAK & ALE PIE

braised Rump steak, wild mushrooms, Doombur Ale, with a shortcrust pastry & new potato

DESSERTS

CHOCOLATE ORANGE MOUSSE

spiced figs, brioche & vanilla mascarpone

BAKED WHITE CHOC & GINGER CHEESECAKE

stem ginger

INDULGENT WINTER BERRIES LAYERED PAVLOVA

DORSET CHEESE SELECTION

from probably the finest Artisan Cheese makers in the British Isles (Sup £5pp)

Isle of Wight Blue, Smoked Dorset Red, Rosary Goat's Ash

served with balsamic onions, selection of chutneys & jellies, celery, grapes, figs, artisan biscuits & pickled walnuts

ASK YOUR SERVER FOR OUR SELECTION OF 50ML LIQUOR COFFEES 8.50

SIDES

add a side dish – 3.95

ROASTED BEETS | SEASONAL SPROUTING BROCCOLI | DRESSED SEASONAL LEAVES

SESAME ROASTED WINTER KALE | NEW POTATOES

WINE

Suggested wines to compliment our dishes

Mr Goose Chardonnay - Australia - 6.85 / 7.85 / 13.75

Sol Del Oro Rose – Chile – 5.85 / 7.50 / 12.95

Alto de Mayo Malbec – Argentina – 6.95 / 7.95 / 15.50

Wine is served by the glass & carafe 175ml/250ml/500ml

If you have any dietary requirements or need specific allergen advice, please ask your server