

## MEDITERRANEAN BOARD (2 to share)

Rosemary & sea salt focaccia, sunblushed tomatoes, olives, bocconcini, olive oil & balsamic glaze, butter & sea salt £13.75

## HONEY AND THYME OVEN BAKED CAMEMBERT (2 to share)

toasted seeds, olive oil & balsamic, rosemary & garlic focaccia bread, caramelised onion chutney £14.50

### STARTERS

#### Soup of the day (GF\*/DF\*)

bread & butter £7.50

#### Glazed pork belly bites (GF\*/DF\*)

Thai style vegetable salad, Vermicelli noodles  
& Thai dressing £9.50

#### Twice baked three cheese soufflé

dressed leaves and sea salt croutes £9.95

#### Burrata, tomato & pesto salad (125g, GF\*)

basil crostini, baby leaf £11.50

#### Pan seared scallops & chorizo (GF)

celeriac purée & truffle oil £13.50

#### Panko & coconut king prawns (DF)

mango, lime & coriander salsa £12.95

#### Ham hock & sweet pepper terrine (GF\*/DF\*)

house chutney, frisse, pink onions, sour dough £9.25

Olives £2.50

Extra focaccia £3.50

### FISH

#### Large haddock fillet (DF\*/GF\*)

beer battered haddock with chips, sweet garden peas, tartar sauce, lemon & sea salt £17.95

#### Chilli & herb baked salmon fillet (DF)

marinated tomato, mixed grain salad & harissa houmous £22.00

#### Fillet of seabass (DF/GF)

lemon crushed potatoes, pea veloute & fine beans, popped capers £22.50

#### Crab linguine

brown crab butter, tomato sauce, green onions, chilli & cherry tomatoes £24.00

### MAIN COURSES

#### Chicken Caesar salad (GF\*)

chargrilled chicken breast, romaine lettuce, sourdough croutons, anchovies, Parmesan, boiled egg, Caesar dressing £18.50

#### The Pear Wagyu beef burger (DF\*)

Monterey cheese, smoked streaky bacon, crispy onions, gherkin, salad & homemade burger sauce, fries £19.50

#### Fajita spiced panko chicken burger (DF\*)

Cheddar, sour cream & chive dip, fries & mix leaf £17.50

#### Maple & soy glazed duck breast (DF)

bell pepper fregola, pak choi, green onions, Asian dressing £24.00

#### Dorset rump of lamb (DF\*/GF\*)

panache of parmentier potatoes, pancetta, peas, pearl onions and spinach, red wine sauce £24.50

#### Honey glazed belly of pork

Black pudding potato cake, caramelized apple, kale & bacon crisp, light jus £22.50

#### Red wine & shallot steak pie

Choice of potatoes & side of greens £19.00

#### Risotto primavera (GF)

Parmesan tuile & truffle oil, rocket £18.00

### THE GRILL (GF\*/DF\*)

7oz minute steak, chimichurri butter £23.50

10oz ribeye steak £30.00 • 7oz centre cut fillet steak £34.00 • 16oz Chateau-briand (2 to share) £70

All served with roasted flat mushroom and cherry tomatoes, fries

Can be served on a sizzling platter with sautéed peppers and onions (£3.50 supplement)

Add a sauce: Chimichurri, Peppercorn or Red wine £4.00

### SIDES

Seasonal vegetables £4.50 • Mushrooms £4.50 • Cherry tomato & pink onion salad £4.50

Pancetta parmentier potatoes £4.95 • Truffle & Parmesan fries £4.95 • Sweet potato fries £4.95 • Fries/chips £4.50

Garlic bread £4.00 • Garlic bread with cheese £5.00

Please ask your server for our vegan menu

Please note that we do not serve fast food, we serve good food as fast as we can. All meals are cooked to order, please be patient during busy periods.

It is possible that all our dishes may contain allergenic ingredients. Please ask a member of staff for further details. Fish may contain bones.

GF\* - this dish can be tailored to suit gluten free requirements. DF\* - this dish can be tailored to suit dairy free requirements.