

~ TO START ~

Smoked Trout Terrine Smoked trout fillet, crayfish tail and mackerel mousse, wasabi cream, toasted brioche	£8.95	Home made soup of the day	£7.50
Crab Cake Herb crusted locally sourced crab and hake, sweet chilli and coriander jam	£10.95	Pulled Duck Confit Crispy fried strips of duck confit, red onion and mixed pepper salad, plum and chilli dressing	£10
Tomato and Pepper Panna Cotta A light tomato and red pepper cream, basil oil, goats cheese crumb, micro cress	£7.95	Scallops Seared king scallops, crab bisque, basil and garlic crouton	£10.95
Cured Fresh Salmon Gin and dill cured fresh salmon, horseradish mayonnaise, lemon, coriander cress	£10	Pork Rilette Shredded Dorset reared pork, apple and thyme, fruit and ale chutney, walnut melba toast	£8.50

~ MAINS ~

Guinea Fowl Breast Corn fed, pan fried with garlic and thyme, creamed champ mash, grain mustard and whiskey cream sauce	£17.95	Jurassic Coast Veal Medallions Cooked pink, marsala wine and wild forest mushroom sauce, buttered fondant potato	£19
Cod Loin Fillet Dusted in light korma spice, lemon and cardamom scented rice, mussel and saffron velouté	£19.95	Sea Reared Trout Pan seared, Tempura king prawns, summer vegetable green salad, lemon crown, sauce vierge	£18.95
Dorset Lamb Rump Marinated in rosemary and garlic, cooked pink, boulangière potato cake, balsamic cherry tomatoes, rosemary jus	£19.50	Fillet of Jurassic Coast Beef Cooked to your liking, with spinach and caramelised onion crostini, smoked bacon, tarragon and red wine reduction, hand cut chips	£28.50
Aubergine and Spinach Spaghetti Baby leaf spinach, roasted aubergine, tomato and shallots, tossed in garlic, white wine and flat leaf parsley, grated parmesan and truffle oil	£15	Jurassic Coast Sirloin Steak Sirloin of Jurassic coast beef cooked to your liking and set with roasted Portobello mushrooms, grilled tomato, onion rings, hand cut chips, Béarnaise or peppercorn cream sauce	£25

~ SIDE DISHES £3.00 per dish ~

New potatoes, Hand cut chips, Creamed mash potato, Vegetables of the day, Mixed salad