

LUNCH SET MENU & EARLY BIRD - 12pm till 5:30pm

1 COURSE £18 | 2 COURSES £24 | 3 COURSES £28 | £5 SUPPLEMENT ON STEAKS

À LA CARTE - 5:30pm till 11pm

STARTERS

STEAMED VEGETABLE DUMPLINGS (VG)(NF)(V)(DF)	£10
Steamed mixed vegetable dumplings served with red pepper, black olive veloute. (Perfectly paired with Sauvignon Blanc)	
PATE À L'ORANGE (NF)	£11
Duck & pork pate terrine, quail egg, apple gel, caramelized red onion chutney. (Paired perfectly with Sauvignon blanc)	
KING PRAWN & MOULES MARINIÈRE (NF)	£12
Moules, saffron, white wine, herb crumb, shallots, parsley served with garlic crostini. (Perfectly paired with Picpoul)	
SMOKED HADDOCK SOUFFLÉ (NF)	£10
With haddock carpaccio, pear and watercress salad, 8-year-old aged balsamic. (Paired perfectly with Sauvignon blanc)	
SEARED HAND-DIVED KING SCALLOPS (NF)	£15
pork belly, Lemongrass tomato fondue, basil, parsley, capers and garlic brown butter sauce (Perfectly paired w Picpoul)	
PAN-ROAST WOOD PIGEON (NF)	£10
Roasted breast, Spiced date puree, green olive tapanade, potato galette, blood orange jus. (Perfectly paired with Merlot)	
ESCARGOT À LA FRANÇAISE (NF)	£10
French style sautéed snails with mushrooms, herb crumb & green peppercorn sauce (Perfectly paired w Sauvignon Blanc)	

CHEF'S SPECIAL

DRESSED DORSET CRAB TIAN (GF)(NF)(DF)	£12
Asparagus, mango carpaccio, quail egg, avocado, game chips, apple chutney (Perfectly paired with Picpoul)	

MAINS

GOLDEN CRISPY BEER BATTERED HADDOCK GOUJONS (NF)	£18
With crushed minted green peas, lemon, parsley, baby capers, shallots and tartar sauce (Perfectly paired with Picpoul)	
GRILLED BUTTERFLIED SEABASS (NF)(GF)	£19
char-grilled whole seabass with lemon and herbs risotto, cherry tomato and basil sauce (Perfectly paired with Picpoul)	
MONKFISH TIKKA CURRY	£23
Basmati rice, mini papadum, Paratha, mango chutney, almond and tikka masala curry sauce (Perfectly w Chenin blanc)	
TWO WAYS VENISON (NF)	£24
Grilled Fillet & Haunch pie, potato dauphinoise, pear, parsnip, green peppercorn sauce (Perfectly paired w Pinot Noir)	
GRESSINGHAM DUCK À L'ORANGE (NF)	£23
Grilled Duck breast & confit duck leg bonbon, sweet potato mash and à la orange sauce. (Perfectly paired with Malbec)	
ROASTED HERB CRUSTED RACK OF LAMB (NF)	£28
Roasted Rack & shank, spring onion mash potato, mint, green peas fricassee, rosemary sauce (Perfectly paired Shiraz)	
COQ AU VIN "GUINEA FOWL" (NF)	£23
Pan-roast & braised in red wine with wild mushrooms, bacon, baby onion, potato dauphonoise, (Perfectly paired w Merlot)	
CRACKLING PORK BELLY (NF)	£19
Brasid red cabbage, raisin, potato dauphonoise, roasted apple purée, red wine jus (Perfectly paired Merlot)	
ASPARAGUS RISOTTO & CRISPY POACHED EGG (CAN BE VEGAN) (NF)(V)	£19
asparagus, fried poached egg, green peas, parmesan cheese tuille and ricotta, herb crumb, (Perfectly paired w house white)	

A CUT ABOVE THE REST - FROM THE GRILL

CÔTE DE BOEUF (FOR TWO) £60. SIRLOIN 8OZ £26. FILLET 8OZ £32. RIBEYE 10 OZ £26.

Choose a sauce £3: Peppercorn | Herb Garlic butter | Béarnaise | Red wine | Café de Paris

All steaks are Dry-aged 28 days. all comes with Grill Garnish & triple cooked-potato chips and watercress

SIDES: Triple cooked Hand-cut potato chips £4. Mix leaves salad with honey mustard £4