



Valentines Lunch

Starters

Tomato and sweet potato soup

Paprika whipped cream (V, M)

Salmon tartar

Teriyaki, coriander, caviar, filo crisps, wasabi mayonnaise (M, E, G, F)

Brown sugar cured pork pressing

Pickled shimeji, quail's eggs, watercress puree, spring onion (G, M, Su, E)

Beetroot carpaccio (G, E, M, Su)

Truffle honey, caper dressing, citrus marinated goat's cheese bonbon

Main Courses

Breast of corn-fed chicken

Honey nut crumble, truffle mash, Romanesco, morel cream sauce (M, N, Su)

Portobello mushroom Wellington

Spinach, January King cabbage, baby vegetables, mustard cream sauce (V, M, E, G, Su, Mus)

Poached flaked cod

Wilted baby gem, caper, smoked bacon butter sauce, poached hen egg, thyme cocottes (F, Mol, M, E, G, Su)

6oz rump steak (M, Su, G, F, Mu)

skin on chips, peppercorn sauce, tomato, mushroom, onion ring, watercress

Sides ...all priced at £6.00

Slow-cooked Honey Carrots (M)

Skin on fries, béarnaise (M, E, Su)

Savoy cabbage, garlic butter (M)

Minted Heritage new potatoes (M)

Spring leaf salad, black truffle "water dressing" (Su)

Truffle mash (M)

We support British fishing industry and day boats who line catch beautiful native fish on our shores.

Dessert Menu

Desserts

Tart tatin to share

Vanilla bourbon ice cream (M, E, G, So, Su)

Classic lemon tart

Crème fraiche and lime sorbet (M, E, G)

Ices

Selection of Paco jet ice creams & sorbets, fresh berries

Cheese (M,G,Ce,Mu,Su,Se)

(£5 supp)

Selection of Fine English cheeses, Dorset crackers, grapes

Two Courses £29.00 inclusive of VAT

Three Courses £38.00 inclusive of VAT



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free of any allergens.

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free