

(Available between 5:30-7:30pm on Saturdays + Holiday periods)

Main Courses

Deep Fried Fillet of Line Caught Cod (F, M, E, G, Su, Ce) Andwell brewery beer batter, hand cut chips, mushy peas & Tylney tartar $\pounds 25.00$

Chicken Casserole (M, Su)

Creamed potatoes, sauté leeks, foraged mushrooms, watercress $\pounds 25.00$

Fresh Egg Linguini with Black Truffle (M, E, G, Su)

Fine herbs, truffle cream sauce, foraged mushrooms, shaved parmesan aged 36 months

£22.00

Desserts

Creme Brulee (M, E)

£11.00

Strawberry Eton Mess (E, Su, M)

£11.00

Plate of Three Fine English Cheeses (E, Su, So, M, G, N, Se)

Dorset crackers, quince, grapes, chutney

£13.00



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:

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 Su - sulphur dioxide & sulphites V – vegetarian Pb – Plant based

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