

S U M M E R M E N U



from THE DELI

Gordal Olives	VE GF DF	£5.50
Bradwall Bakehouse Bread, Olive Oil & Balsamic	VE DF	£6.50
Charcuterie Board	GF DF	£15.00
Padron Peppers, Maldon Salt	VE GF DF	£6.50
Lebanese Hummus, Flatbread	VE GFO DF	£6.50
Ham, Leek & Black Bomber Croquettes		ea. £1.65
Arancini Milanese, Tomato Sugo		ea. £3.25
MacNeils Smoked Salmon, Dill Crème Fraîche, Focaccia	GFO	£11.50
Pan-Roasted Chorizo, Red Wine & Tomato	GF	£8.50
Pan Con Tomate	GFO VE DF	£7.50
Tagliatelle alla Carbonara		£9.00
Iberico Jamon de Bellota (50g)	GF DF	£20.00

from THE GARDEN

½ doz Dorset Snails, Parsley & Garlic Butter	GFO	£9.50
Heirloom Gazpacho Salad	GFO VE DF	£7.50
Baba Ghanoush, Crispy Chickpeas, Pomegranate, Flatbread	VE DF	£6.50
Sweetcorn Fritters, Confit Garlic Aioli	V	£7.50

from THE SEA

Grilled Prawns & Chimichurri	GF DF	£10.00
Pan-Roasted Scallops, Mango, Chilli & Lime	GF DF	£15.00
Grilled Mackerel, Fennel, Orange	GF DF	£9.50
Chipirones, Cucumber, Red Onion, Aioli		£9.50

from THE BUTCHER

Yoghurt-Baked Chicken, Carrot Purée, Toasted Coriander Seeds	GF	£10.00
Roasted Rump, Butterbean & Sun-blush Tomato Salad	GF	£12.50
Slow Roasted Pork Belly, Peas a la Française, Crispy Crackling		£11.00
Duck Breast, Lentils, Pinenuts, Apricot & Rosemary Chutney	GF DF	£12.50

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TO SHARE

Steak from The Board -Truffle & Parmesan Triple Cooked Chips, Mushrooms, Tenderstem Broccoli, Peppercorn Sauce GF	See Board For Prices
Loin of Iberico Pork, Scorched Capricorn Goat's Cheese, Green Beans Smoked Paprika Potatoes, Pedro Ximenez Sauce GF	£45.00
Pulled Lamb Shoulder, Tabbouleh, Mint Labneh, Spiced Lamb Sauce	£45.00

De:SIDES

Truffle & Parmesan Triple Cooked Chips	£6.50
Patatas Bravas GF	£5.50
Hispi Cabbage, Seaweed Butter GF	£5.50
Tenderstem Broccoli, Chimichurri GF DF	£5.50

from THE DAIRY

Fried Monte Enebro Goat's Cheese, Orange Blossom Honey P	£8.50
Burrata & Balsamic Strawberries	£9.50
Perl Las Blue, Chateau Lamourette Sauternes (70ml)	£11.50
Manchego, Quince Membrillo, Salted Marcona Almonds N	£9.50

De:SSERTS

Dark Chocolate Delice, Pistachio, Sea Salt, Olive Oil VE N GF DF	£8.50
Classic Passionfruit Tart, Crème Fraîche V	£8.50
Coconut Sponge Cake, Blackcurrant Jam Ice Cream V	£8.50
Affogato - Vanilla Ice Cream, Darkwoods Espresso, Pedro Ximenez Sherry V GF	£9.50

Recommended dishes per person:
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,
DF = DAIRY FREE, N = CONTAINS NUTS, P = PASTEURISED

Please ask a member of staff for full details of allergen information.