



## • lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

\* *Gluten or dairy intolerant? please ask to see our specially revised menus*

### • snacks •

Breadboard, olive oil, balsamic, dukkah, Dorset sea salted butter £4

\*Mixed pitted olives £3.25

\*Goats' cheese crostini £2.50

\*Crackling, apple sauce £2.50

\*Whitebait, paprika & caper mayo £3

Bar snack board (all 4\*, great for sharing) £10

### • starters •

Soup of the day, crusty bread £5 / £6 (large)

Steamed mussels- *mariniere (shallots, white wine, garlic & cream)* or lemongrass & coconut curry, crusty bread £8.50

King scallops baked in shell, wild garlic pesto £10 (as main + fries & salad £18.50)

Prosciutto, warm olive flatbread, fire roasted peppers, tomato & mozzarella salad £9

Portland crab & avocado timbale, gazpacho salsa, Melba toast £10

Spicy chicken wings, blue vinny slaw £6.50

### • salads •

Chicken, avocado & baby spinach, aioli £9 / £13.50

Portland crab £10 / £16

Goats' cheese, olive & fire roasted pepper £8 / £12

### • mains •

Blue Vinny, Cheddar or glazed ham ploughman's £11

Maple glazed ham, fried free range eggs, chips, soy glazed pineapple £12.50

Peppered Barbary duck breast, dauphinoise potato, cherries & Port jus £18

Angus beef, roast garlic & thyme burger, topped with blue vinny, chunky chips, salad £12.50

Herb butter roasted chicken breast, new potatoes, peas, broad beans, artichokes, romesco sauce £14

Pot roast belly pork, crispy bacon, sage & onion mash, Madeira jus £15

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

*(add a sauce: peppercorn, Port or blue vinny £2)*

Steamed mussels - *mariniere* or lemongrass & coconut curry, crusty bread or fries £14

Seabass fillets, hasselback potatoes, broccoli, anchovy & lemon £17

Salmon fillet, seaweed crust, crushed new potatoes, charred lime, horseradish cream £15

Gratin Dauphinoise, baked flat mushroom, sautéed wild mushrooms & spinach, white truffle oil £11.50

New Forest asparagus risotto, Parmesan (vegan parmesan available) £11.50



## • sides •

Garlic bread £3 (*add cheese +50p*)

Chunky chips £3 (*add cheese +50p*)

Fries £3

Smoked paprika & garlic fries £3.25

Dauphinoise potato £3.50

Seasonal vegetables £3

Mixed side salad £3

Bread basket £2

## • desserts •

Warm waffle & poached summer berries, vanilla pod ice cream, £6

Peach Melba meringue £6.50

Blueberry & lemon brioche & butter pudding, custard £6.50

Gooseberry fool, prosecco jelly, lemon shortbread £5.75

Chocolate ale cake, fig & honey ice cream, muscovado cream £6

Local ice cream or Baboo gelato sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

The Blue Vinny cheese board, (a selection of 3 or 5 south west cheeses),

with homemade chutney and crackers £8 / £10

*Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.50*

## • digestifs •

Courvoisier £3.45

Taylors LBV Port 2010 £3.70

Armagnac £4.70

Amontillado medium Sherry £3.45

Bristol Cream Sherry £3.45

Baileys Irish Cream £3.70

Calvados pays d'Auge £4.70

### • PUDDING WINE •

Elysium Black Muscat 2010

Bottle £22 100ml glass £6.15

## • coffee •

**Served with homemade almond biscotti**

Filter/Decaf £2.50

Cappuccino/Café Latte £2.70

Espresso £2.10

Mocha £2.90

Tea/Herbal £2.10

Hot Chocolate £2.90

Liqueur Coffee £5.60