

PRIX FIXE MENU

2 COURSES £19.95 / 3 COURSES £24.95

HEAD CHEF:

LEE COOTE

STARTERS

SHELLFISH & HAZE CIDER CHOWDER

Garlic and parsley sourdough croute

DORSET SMOKED RED CHEDDAR

ARANCINI BALLS

Basil mayonnaise, Isle of Wight tomato

MELON, FENNEL & CAPREOLUS

AIR-DRIED PORK SALAD

MAINS

PALMERS IPA SLOW BRAISED LAMB BREAST

Crushed potatoes, olive tapenade, anchovy,
buttered green beans

WARM PROVENÇAL TART

Rocket and Dorset Blue Vinny

SOUTH COAST PAN-FRIED GREY MULLET

Isle of Wight tomato galette and basil pesto

DESSERTS

WARM PORTLAND PUDDING

Vanilla ice cream

1833 BARBER'S CHEDDAR

Fig chutney, cheese biscuits

DORSET ORCHARDS CIDER

& STRAWBERRY JELLY

Mixed berry compote

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.