



## NIBBLES

|  |   |
|--|---|
| Milborne Port devilled eggs  | 5 |
| Chorizo sausage roll   | 6 |
| Westcombe cheddar and Milk Street stout rarebit                      | 7 |
| Baked garlic and herb Cricket St Thomas Camembert, rosemary crackers | 9 |
| Dorset charcuterie, melon and chilli salsa                           | 5 |

## STARTERS

|   |    |
|---|----|
| King prawns with Mary rose dressing, butter leaf and avocado  | 9  |
| Parsnip and apple soup, house made bread and salted butter <i>VE</i>                                      | 9  |
| Smoked Cornish mackerel pate, wasabi crème fraiche, pickled cucumber, soda bread                          | 9  |
| Pressed game bird terrine, caramelised quince, pickled blackberries, game chips, crispy sage <i>GF DF</i> | 11 |

## MAINS

|  |    |
|--|----|
| Ploughman's, Montgomery cheddar, cider braised story pig ham, pickled onions, chutney, pickles, house made bread | 15 |
| Ashton press cider and dill battered fish & chips, garden peas, tartare sauce, curry sauce <i>GF DF</i>          | 19 |
| Dry aged burger, bacon jam, Oglesfield, house-made milk bun, crispy onions, burger relish, fries                 | 19 |
| Smashed bean burger, grilled cheese, crispy onions, kimchi, fries  | 17 |
| Honey spiced Story pig ham, fried duck egg, rosemary fried, braised peas   | 18 |
| Smoked haddock fishcakes, poached egg, hollandaise sauce   | 18 |
| Slow braised venison suet pudding, horseradish mash, spiced red cabbage  | 22 |
| Three bean chilli, corn bread, fragrant white rice, guacamole, soured cream <i>VE</i>                            | 17 |
| 8oz 28 day dry aged ribeye, triple cooked chips, rocket and parmesan salad, bearnaise                            | 33 |

Before placing your order, please inform a member of our team if you have a food allergy, we are not a gluten & nut free kitchen.

There is a discretionary 10% service charge added to your bill.  
 (GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan  
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## DESSERTS

|   |   |
|---|---|
| Ginger and egg-nog Baked Alaska, cinnamon and caramel                                     | 9 |
| Dark chocolate and marmalade Croissant and butter pudding, white chocolate crème anglaise | 9 |
| Spiced poached pear, cinnamon sorbet, media   | 9 |
| Clotted cream affogato  | 6 |

## SELECTION OF ENGLISH CHEESE 14

A selection of English cheese with rosemary crackers, apple, celery, tomato chutney, quince membrillo.

|                   |  |
|-------------------|--|
| Montgomery        | Montgomery cheddar has a deep, sweet and nutty flavour. It's made locally in North Cadbury from unpasteurised cow's milk and is aged for 13 months.  |
| Tunworth          | A soft, white rinded pasteurised cheese similar to camembert. Made entirely by hand, it is slowly aged and has a rich and earthy mushroom fragrance.   |
| Dorset Blue Vinny | Made by following a 300-year-old recipe, it has the appearance of an English stilton. Its produced in Sturminster Newton with semi skimmed milk from their own Friesian cows. Creamy with a subtle tangy blue flavour. |

*Chateau Grand Jauga Sauternes, Bordeaux, France, 2016* 7.5

*Burrow Hill Ice Cider, Somerset, England* 8

*Grahams LBV Port, Portugal, 2015* 7.5

## ECCO GELATO AND SORBETTO 3 PER SCOOP

Slowly churned West Country milk with an Italian style. Made locally in Sherborne.

Gelato: Vanilla, chocolate, strawberry, coffee

Sorbetto: Raspberry, lemon

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