

NIBBLES Harissa and sesame fried mozzarella Salt and pepper whitebait, lemon and caper mayonnaise GF Honey and mustard glazed pigs in blankets 7 STARTERS Celeriac soup with apple and hazelnut salsa, crispy sage, seeded bun and salted butter 10 Mushroom parfait, pickled shemiji mushrooms, tarragon emulsion, toasted sourdough 11 Smoked salmon rillettes, pickled cucumber and fennel salad, seaweed salad cream, rve toasts 11 Roasted chicken and leek terrine, pickled walnut ketchup, watercress, toasted truffle milk bread PUB CLASSICS 20 Aged beef burger, smoked bacon, pickled cucumbers, chipotle ketchup, raclette, potato bun, fries Black pepper sausages, Koffman's mashed potato, kale, mustard onions, thyme and cider gravy 18 Cider and tarragon battered haddock and chips, gardens peas, tartare sauce, lemon of 21 Chicken, leek and tarragon pie, Koffman's mashed potato, carrots, winter greens, red wine gravy 20 MAINS Grilled pork chop, hispi cabbage, baked apple ketchup, grilled spring onions, crackling 25 Baked whole lemon sole, Nduja and brown shrimp butter, charred broccoli, celeriac, burnt lemon 25 Spinach and chestnut mushroom risotto, poached egg, cheese crisps, spring onion oil 20 Dry aged sirloin steak, grilled king prawns, café de paris butter, truffle and parmesan fries 32 SIDES 6 Lemon and herb buttered new potatoes GF 5 Chilli and garlic fried greens GFDF VE

5 5

Watercress, apple, mint and walnut salad GF DF VE

Salt and pepper fries GF DF VE



DESSERTS

Chocolate and orange burnt Basque cheesecake, stem ginger gelato
Sticky toffee and pecan pudding, salted toffee sauce, rum and raisin gelato
Apple tarte tatin, Madagascan vanilla ice cream
Affogato GF

ECCO GELATO AND SORBETTO

3 PER SCOOP

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

Gelato: Vanilla, chocolate, salted caramel

Sorbet: Morello cherry, pear

SELECTION OF ENGLISH CHEESE

EACH 7/ALL 15

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

Rollright A soft washed rind cheese from King Stone dairy, Gloucestershire. Rich,

buttery and gently funky from its spruce wrapped bark.

Wyfe of Bath A semi hard organic cheese from Somerset. Aged for around 4 months, its

nutty, sweet and earthy.

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.