

MAIN MENU



TO START

FREE RANGE CHICKEN SATAY (GF)	7
Coconut & Peanut Sauce	
GLAZED HALLOUMI (V, GF)	7
Basil Houmous, Tomato & Extra Virgin Olive Oil Dressing	
SPICED LAMB KOFTA (GF)	7
Harissa Tomato Sauce, Raita	
TIGER PRAWN GNOCCHI	8.5
Cherry Tomato & Olive	
BABY GEM SALAD (V)	6
Croutons, Parmesan & Mustard Dressing	

SOURDOUGH PIZZAS

FRESH TOMATO SAUCE & MOZZARELLA (V)	12
PARMA HAM & PEPPERONI	14
ROAST CHICKEN & CARAMELISED ONION	13

MAIN PLATES

STOKES MARSH FARM RUMP STEAK (GF)	20
Dorset Watercress, Fries & Peppercorn Sauce	
ROAST FILLET OF SOUTH COAST COD	18
Orzo, Isle of Wight Tomato, Olive & Basil Oil	
BRAISED STOKES MARSH FARM BEEF CHEEK (GF)	18
Horseradish Mash, Glazed Carrots & Herb Crumb	
WILD MUSHROOM RISOTTO (V, GF)	15
Roast Garlic, Shaved Parmesan & Roquette	
1/2 ROAST FREE RANGE BBQ CHICKEN (GF)	16
Piri Piri Fries, Dorset Watercress Salad	
SLOW COOKED LAMB SHANK	19
Harissa, Couscous with Mint, Raisin & Butternut Squash	
HONEY & GINGER GLAZED PORK BELLY (GF)	16
Mango Chutney, Herb Mash, Purple Sprouting Broccoli	
CHICKPEA, TURMERIC & COCONUT CURRY (V, GF)	13
Basmati Rice & Poppadum's	
SMOKED BACON SPAGHETTI CARBONARA	14

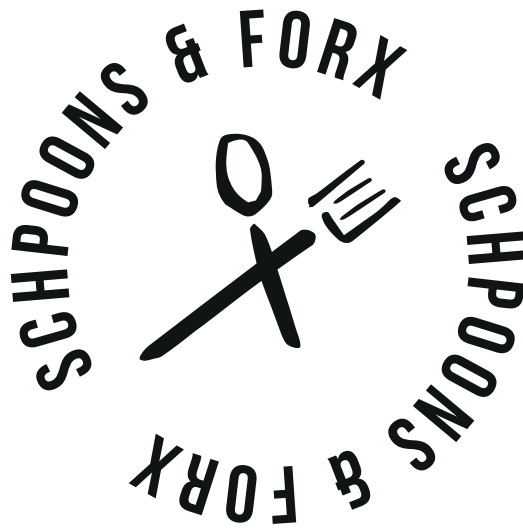
DESSERTS

STICKY TOFFEE PUDDING (V)	7	JUDES ICE CREAM	
Butterscotch Sauce		MANGO SORBET (VG, GF)	5
NEW FOREST STRAWBERRY & VANILLA CHEESECAKE (V)	7	STRAWBERRY & CREAM (V, GF)	5
DARK CHOCOLATE FONDANT (V)	7	TRULY CHOCOLATE (V, GF)	5
Sour Cherry Compote		VERY VANILLA (V, GF)	5

We can't thank you enough for visiting and we hope that you are staying safe and well.

Please note: Our temporary menus are single use.

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. - V denotes suitable for vegetarians, VG denotes suitable for vegans, GF denotes suitable for gluten free.



OUR CHEF MATT BUDDEN HAS RETURNED TO HIS HOMETOWN WHERE HIS CULINARY JOURNEY FIRST STARTED, BEFORE TRAVELLING AROUND THE WORLD WORKING IN A NUMBER OF AWARD-WINNING RESTAURANTS. MATT IS HELD IN HIGH REGARD WITH DORSET & HAMPSHIRE'S FINEST PURVEYORS OF MEAT, FISH & POULTRY.

CREATING MENUS THAT ARE TASTY, HONEST & WHOLESOME, HE BRINGS TOGETHER LOCAL PRODUCE, SUSTAINABLE SOURCING & SEASONAL MENUS FROM OUR SIGNATURE OPEN KITCHEN - THE FOOD BURSTS WITH FLAVOUR, IS CREATED WITH PASSION AND DELIVERED WITH GREAT CULINARY TECHNIQUE SO YOU CAN ENJOY THE BEST LOCAL & SUSTAINABLE FOOD.