

LUNCH MENU

soup of the day	v	£4.75
salad of crispy bacon lardons topped with a poached egg		£6.50
8oz Sirloin steak served with roasted field mushrooms, dauphinoise potatoes and a green peppercorn sauce		£12.50
marinated buffalo mozzarella salad with roasted vine tomatoes and basil oil	v	£7.50 S(£4.75)
smoked salmon roulade with watercress		£6.75

*some items are available in smaller portions for those with smaller appetite
(prices are shown on the right)*

please note there will be a 10% service charge for tables of 5 or more

DINNER MENU

STARTERS

soup of the day	v	£4.75
smoked salmon roulade with watercress and a lemon dressing		£6.75
grilled smoked mackerel on mixed leaves with beetroot and crème fraiche		£6.50
mixed leaf salad with shredded dorset air dried ham, black olives and basil oil		£5.75
grilled goats cheese salad with toasted pine-nuts and a balsamic reduction	v	£6.25

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MAIN COURSES

pork medallions served with sautéed spinach and a rich pancetta sauce		£12.50 S(£8.30)
fillet of salmon on fine beans with a white wine and dill sauce		£13.75
8oz Sirloin steak served with roasted field mushrooms, dauphinoise potatoes and a green peppercorn sauce		£12.50
baked spinach and parmesan gnocchi dumplings served with mixed leaves and a smoked tomato sauce	v	£11.75 S(£7.25)
pan-fried sea bass fillets served on blanched asparagus with a lemon butter		£15.95 S(£10.60)

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SIDE ORDERS

dauphinoise potatoes	£2.95
new potatoes	£2.25
blanched broccoli and baby carrots	£2.25
mixed leaf salad	£1.75
marinated black olives	£2.95
fresh bread with butter	£0.75
roasted mediterranean vegetables	£2.25

SAUCES

green peppercorn sauce	£2.50
smoked tomato sauce	£1.95
coriander vinaigrette	£1.75

DESSERTS

sticky toffee pudding with clotted cream	£4.95
crème brûlée	£4.50
lime panacotta	£4.50
red berry pavlova with a raspberry coulis	£4.50
selection of ice-creams and sorbets in a brandy-snap basket	£4.25

WHITE WINES

	175ml	250ml	bottle
sauvignon blanc , san rafael, chile (crisp, fruity, dry)	3.20	4.20	12.00
viognier , ceps du sud, france (soft, fruity, aromatic)	3.50	4.50	13.00
chenin blanc , saam, south africa (tropical, fruity)			14.00
stump jump rsm , d'arenberg, australia (unusual, flowery, fruity)			15.00
unoaked chardonnay , laroche, france (chablis-ish, refreshing)			16.00
pinot grigio , loredona, monterey, california (lively, fruity, flowery)			16.00

ROSÉ WINE

grenache rose , petit papillon, france (soft, smooth)	3.20	4.20	12.00
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RED WINES

grenache , laroche, france (soft, smooth, unoaked red)	3.20	4.20	12.00
rioja tempranillo , castillo di clajivo, spain (intense, smooth)	3.50	4.50	13.00
cabernet corvina , thesaurum, italy (complex, cassis, black cherry)			14.00
merlot , palena, chile (flavours of plum and sweet spices)			14.00
stump jump gsm , d'arenberg, australia (soft, juicy, fruity)			15.00
pinot noir , alamos, argentina (delicate, medium bodied)			15.00

PUDDING WINE

verema tardana negre , etim, spain (fresh, sweet, ruby red)	75ml glass 2.80	50cl bottle 16.00
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FIZZ

jeio prosecco , bisol, italy (aromas of wild flowers)			17.00
de nauroy brut nv , reims, champagne (delicate, lively, perfect as an aperitif)			25.00

Our suppliers :-

Frampton & Sons Butchers, Beaminster

Samways Fish Merchants, Bridport

Fruit N Two Veg, Beaminster

The Fine Food Company, Wincanton

Bibendum Wine, London