

Lunch

12 - 2.30

Soup of the day, homemade bread 6.00

Smoked cod cheek, clam & artichoke chowder, charred leek & celery, sour dough 8.00

Dorset red & gold rarebit, pickled & fermented onions, grilled focaccia 7.50

Venison meatballs, roast onion, crispy shallots, juniper jus 8.00

Hot smoked chalk stream trout, Lovage & Dorset wasabi mayo, pickled shallot, hazelnut crumb
8.00

Beer battered fish & chips, crushed peas, tartar 13.50

Homemade pie of the day, seasonal vegetables 14.00

Leek terrine, root vegetable potage, cheddar & hazelnut gratin 13.50

Palmer's ale braised blade of beef, smoked mash, pickled red cabbage, ale jus 16.00

Confit salmon, braised leeks, salt baked purple potato, beetroot, parsley vinaigrette 16.50

Dorset charcuterie, West country cheeses, pickles, bread 16.00 (to share)

Warm Rosary goat's cheese & pear salad 12.00

Blood orange spotted dick, blood orange ice cream, warm orange cream 7.00

Sticky toffee pudding, rum & black treacle ripple ice cream, butterscotch 7.00

Hazelnut roulade, fig ice cream, hazelnut brittle, cinnamon nougat 7.50

Dark chocolate marquís, cherry sorbet, pine nut cantucci 7.50

West Country cheeses, biscuits, chutney from 7.50

