

Autumn Menu...

Soup of the day, homemade bread 6.00

Pastrami cured salmon, lemon yoghurt, brioche & pickled cucumber 8.50

Wood pigeon breast, root vegetable cassoulet & celeriac 8.50

Red lentil dahl, charred courgettes & spring onion pakora 8.00

Smoked cheddar soufflé, walnuts, beets & burnt apple puree 9.00

Creedy Carver duck breast, caramelised figs, mead & candied walnuts 8.50

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To Share..

Thyme & garlic baked Camembert, tamarind chutney & sourdough croutes 13.00

Pastrami cured salmon, scampi, crevettes, soy & sesame squid, mackerel pate, house salad & homemade bread 18.00

Ploughman's.. Dorset cheeses, ham, pork pie, pickles & bread 16.00

Veggie...Hummus, beets, feta, courgettes, ricotta, charred baby gem, torched tomatoes & homemade bread 15.00

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Beer battered cod, triple cooked chips, garden peas & homemade tartar 14.50

The New Inn burger.. Aberdeen Angus beef, star anise bbq sauce, pickled red onions, smoked cheddar & streaky bacon, slaw & fries 16.00

Maple cured pork belly, pomme puree, butternut, salsify, red cabbage & plum 20.00

Venison loin, celeriac pomme anna, beetroot, shallot & turnips 23.00

Confit duck leg pie, baked hispi cabbage, parsnip & vanilla, with your choice of potatoes 16.00

Harissa cauliflower, chicory, baby pears, Israeli cous cous & burnt almonds 14.00

Pan roast stone bass, chorizo, fennel, artichoke, pressed potato & Kalamata olives 20.00

Fossil Farm steak of the day, triple cooked chips, wild mushrooms, confit tomato Dorset watercress & peppercorn sauce market price

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Triple cooked chips, fries, Lyonnais new potatoes, seasonal vegetable, house salad 4.00 each