

Dinner

7-9

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 cobbler, crispy shallots, wild mushroom, salsify 8.50

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

Blade of beef 'stew', horseradish dumplings, consommé, crispy bone marrow,
root vegetables 16.50

Confit halibut, smoked bacon oil, baked cabbage, crispy oyster, salsify, crustacean crisp,
jus gras 19.00

Pork belly, chargrilled & caramelised, pickled red cabbage, artichoke, pine nut, toasted seeds,
apple jus 17.00

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

Fossil farm choice cut of the day, triple cooked chips, oyster mushroom, cherry tomatoes, Roscoff
onion (market price)

Creamed potatoes, dauphinoise, new potatoes, seasonal greens, mixed salad,
triple cooked chips, fries

3.50 each