

NIBBLES

Mixed Olives (VE, GF, DF, NF)	4.5
Rosemary Focaccia (V/VE* DF*) salted butter	4.5
Smoked House Nuts (VE, DF)	4.5
Mushroom & Truffle Arancini (V) truffle mayonnaise, parmesan	9
Dorset Charcuterie (DF, NF) locally produced salami, chorizo, coppa & bresaola, homemade chutney & home-baked focaccia	14

STARTERS

Soup of the Day (VE* DF* GF*) with warm focaccia	9
Scallops (GF, NF) with caramelised celeriac purée, celeriac carpaccio, hazelnut	14
Burrata Salad (V, GF, NF) butternut squash, endive, pumpkin seeds & figs	12
Beef Tartare (GF, NF) pickled shimeji mushrooms, truffle mayonnaise	12
Roasted Jerusalem Artichoke (GF, VE, DF, NF) butternut squash purée, pickled butternut squash, dill	8

MAINS

Chicken Supreme mushrooms, confit garlic, butternut squash, baby carrots & red wine jus	20
Braised Short Rib (GF, NF) chef recommends celeriac purée, tenderstem broccoli	23
Salmon Fillet (GF, NF) beetroot purée, red endive	22
Fish Pie (NF) prawns, salmon, smoked haddock, creamy mashed potato	22
Beetroot Risotto (V, GF, NF) local favourite goat's cheese & sage	16
Wild Mushroom Fettuccini (V, NF) homemade pasta, creamy wild mushroom sauce	17

CLASSICS

Beef Burger pretzel bun, Cheddar cheese, smoked bacon, gem lettuce, beef tomato, secret sauce, skin-on fries	18
Moving Mountains Plant Based Burger (VE) grilled vegetables, pretzel bun, gremolata, skin-on fries	17
Beer Battered Haddock (NF, DF) skin-on fries, peas and tartare sauce	19
Steak & Eggs (DF) 4oz rump steak, free-range eggs, skin-on fries, red wine jus	22
Club Sandwich (NF) grilled chicken, smoked bacon, egg, gem lettuce, tomato & mayonnaise on bloomer bread	16

SALADS

Winter Kale Salad (VE) carrots, beetroot, squash & endive, harissa & lime dressing	16
Caesar Salad gem lettuce, Caesar dressing, parmesan & croutons	18

ADD ONS

Grilled Chicken (GF, DF, NF)	6
Crispy Bacon (GF, DF, NF)	4
Pan Fried Prawns (GF, DF, NF)	8

BERTHA GRILL

Our Bertha Grill is no ordinary oven - cooking over natural charcoal, it infuses each dish with a rich, smoky depth while sealing in juices for unbeatable flavour & authentic taste in every bite

8oz Ribeye (GF, DF*) mushrooms & vine tomato	30
8oz Sirloin (GF, DF*) mushrooms & vine tomato	28
ADD A SAUCE	
Mushroom (GF, NF)	3.5
Peppercorn (GF, NF)	3.5
Red Wine Jus	3.5
Béarnaise (GF, NF)	3.5

SIDES

3 for £12

Rosemary Salted Fries (VE, GF, NF, DF)	5
Parmesan & Truffle Fries (V, GF, NF)	5
Tenderstem Broccoli (VE)	5
Mixed Leaf Salad (VE, GF, DF, NF)	5
Herbed Baby Potatoes (VE*, DF*, NF, GF)	5
Invisible Chips	2
0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.	

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VE) Vegan / (VE*) with modifications (DF) Dairy Free / (DF*) With modifications (GF) No added Gluten / (GF*) With modifications (NF) Nut Free / (NF*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.