

THE ORANGE ARTICHOKE

NIBBLES

Mixed Olives (VG, DF, GF, NF) (176kcal)	5
Rosemary Focaccia (V, VG*, DF*, NF) salted butter, evo oil & balsamic dip (867kcal)	5
Smoked House Nuts (DF, GF, VG) (281kcal)	5
Mushroom & Truffle Arancini (NF) truffle mayonnaise, parmesan (449kcal)	9
Dorset Charcuterie (DF, NF) locally produced salami, chorizo, coppa & bresaola, homemade chutney & home-baked focaccia (449kcal)	14

STARTERS

Soup of the Day (GF*, DF*, V, VG) with warm focaccia (644kcal)	9
Scallops (NF) pea purée, black pudding crumb, lemon & butter sauce (231kcal)	15
Burrata Salad (GF, NF*) heritage tomatoes, basil pesto (518kcal)	14
Chicken & Pancetta Terrine (DF, NF) tomato & roasted onion chutney, toasted focaccia (417kcal)	10
Heritage Beetroot (VG, NF) roasted beetroots, smoked vegan cream cheese, toasted hazelnut, dill & pickled apple (138kcal)	9

CLASSICS

Beer Battered Haddock (DF, NF) skin on fries, peas and tartare sauce (1189kcal)	21
Steak & Eggs (NF, GF, DF*) 4oz Flat iron steak, free-range egg, skin-on fries, chimichurri sauce (1271kcal)	23
Beef Burger (NF) pretzel bun, cheddar cheese, smoked bacon, caramelized onion, gem lettuce, beef tomato, secret sauce, skin-on fries (1327kcal)	21
Moving Mountains Plant Based Burger (NF, DF, VG) grilled vegetables, pretzel bun, vegan gremolata mayonnaise, skin-on fries (1115kcal)	19
Club Sandwich (NF, DF) grilled chicken, smoked bacon, egg, gem lettuce, tomato & mayonnaise on toasted bread, with skin-on fries (772kcal)	18

MAINS

Pork Belly (GF, NF) slow cooked, celeriac & apple slaw, Swiss chard, cider & sage jus (585kcal)	19
Lamb Rump (GF, NF) chef recommends	32
pea purée, minted peas, charred spring onion, red wine jus (764kcal)	
Sea Bass (GF, NF, DF*) cauliflower & beetroot purée, confit king oyster mushroom, pickle cauliflower (335kcal)	24
Chicken Pot Pie (NF) chicken thighs, creamy sauce, mustard, wild mushrooms, tarragon, puff pastry (1344kcal)	22
Potato Gnocchi (V) homemade	21
basil pesto, sun-dried tomatoes, toasted pinenuts (750kcal)	
Mushroom Risotto (GF, NF, VG*) local favourite	18
wild mushrooms, crispy parmesan & herb oil (726kcal)	

SALADS

Summer Salad (NF, GF, DF*, VG*) watermelon, mixed olives, tomato, feta, cucumber, pickled red onion, oregano & lime dressing (263kcal)	16
Hummus & Rocket Salad (GF*) red pepper hummus, rocket, sun-dried tomatoes, crispy halloumi & buckwheat, tahini dressing, sesame seeds (559kcal)	19
Caesar Salad (GF, NF) gem lettuce, Caesar dressing, parmesan & croutons (728kcal)	19

ADD ONS

Grilled Chicken (GF, DF, NF) (249kcal)	6
Crispy Bacon (GF, DF, NF) (218kcal)	4
Pan Fried Prawns (GF, DF, NF) (140kcal)	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*, NF) mushrooms & vine tomatoes (765kcal)	32
8oz Sirloin (GF, DF, NF) mushrooms & vine tomatoes (618kcal)	30
ADD A SAUCE	
Peppercorn (GF, NF) (263kcal)	4
Mushroom (GF, NF) (243kcal)	4
Red Wine Sauce (GF, NF, DF) (98kcal)	4
Bearnaise (GF, NF) (270kcal)	4

SIDES

3 for £12

Rosemary Salted Fries (GF, DF, NF, VG) (481kcal)	5
Parmesan & Truffle Fries (GF, NF) (573kcal)	5
Mixed Leaf Salad (VG, GF, DF, NF) (150kcal)	5
Green Beans (VG, GF) toasted almonds (83kcal)	5
Herbed Baby Potatoes (GF, NF) herb dressing (215kcal)	5
Mashed Potatoes (GF, NF)	5
Invisible Chips 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.	2

SUNDAY ROAST 12PM - 5PM

Himalayan Dry Aged Roast Sirloin with celeriac purée (1577kcal)	25
Cready Carver Chicken Breast with butternut squash purée (921kcal)	22
Celeriac, Leek & Cheddar Pie (V) with mushroom gravy (1840kcal)	18

All roasts are served with Yorkshire pudding, roast potatoes, honey glazed heritage carrots, seasonal greens, cauliflower cheese & red wine jus. Vegan options available on request.