



GRADUATION MIDWEEK SET MENU

Our special selection of freshly prepared dishes using locally sourced produce.
This menu is based on seasonality and availability and may change daily.

Served Lunch Times: Monday-Friday 12-3pm | Early Dinners: Monday-Thursday 5-6pm

2 COURSES £30pp

Make it 3 Courses - add our Chef's Dessert Special for only £6

Ask your server for today's choice

NIBBLES

WARM CRUSTY ARTISAN BREAD

(V) (For Two) 6

Extra Virgin Olive Oil, Balsamic Vinegar,
Unsalted Butter & Dorset Sea Salt Flakes

CHEF'S MARINATED MIXED OLIVES

(V, GF) 6

APERITIFS

ORANGE & CHOCOLATE SPARKLE 10

Liqueur 43, Crème de Cacao & Prosecco
Decadent, Citrusy & Effervescent

RHUBARB & ROSEMARY COLLINS 10

Cranberry Juice, Warners Rhubarb Gin, Lemon,
Grapefruit Syrup & Soda
Festive, Tart & Aromatic

TO START

BUTTERNUT SQUASH SOUP (GF, V, VG)

Truffle Oil & Crispy Kale

PAN SEARED TIGER PRAWNS (GF)

Garlic & Sage Aioli, Diced Chorizo
Orange Dust & Dill Oil

DUCK CONFIT, ORANGE & HAZELNUT TERRINE (GF*)

Orange Gel, Frisée Salad, Nutmeg Spiced Fig Chutney
& Toasted Sourdough

**Gluten-Free Without Sourdough*

GOAT'S CHEESE & PISTACHIO MOUSSE(V)

Heritage Beet, Celery & Apple Tartare, Pistachio Dust
Thyme Pumpkin Seed Pesto, Dill & Lemon Oil

MAINS

FISH & CHIPS (GF)

Lightly Battered Haddock, Crispy Triple-Cooked Chips
Herb Tartare, Cajun Pea Purée & Burnt Lemon

GRILLED MAPLE & SAGE CHICKEN BREAST (GF)

Burnt Carrot Purée, Buttered Calvanero
Garlic Sautéed Potatoes
Roasted Red Pepper & Pomegranate Salsa

TWICE COOKED DORSET PORK BELLY (GF)

Soy-Honey-Ginger Glaze, Beetroot Purée,
Apple & Potato Mash, Roasted Roots & Thyme Jus

SQUASH & CHESTNUT RISOTTO (V, GF, VG*)

Roasted Butternut Squash, Grated Chestnuts
Crispy Sage & Truffle Oil

**Vegan option available on request*

Add Tiger Prawns & Diced Chorizo - Supplement 7.9

Add Grilled Garlic & Herb Oyster Mushroom - Supplement 4.5

SIDES

TRUFFLE & PARMESAN FRIES (GF) 6.9 | SKINNY FRIES (GF) 5 | TRIPLE COOKED CHIPS (GF) 6 | GARDEN SALAD (GF) 4.25

ASPARAGUS & PARMESAN (GF) 6.9 | BROCCOLI & ALMOND, CHILLI FLAKES (GF) 5 | FINE BEANS & CHESTNUT BUTTER (GF) 5

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (GF*) Gluten-free without mentioned item

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will automatically be added to your bill.