



MODERN BRITISH DINING BY THE SEA

MIDWEEK
PRIX FIXE MENU

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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-Friday 5-6.30pm

2 COURSES £26pp

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

WINTER BRUSCHETTAS (V, VG)

Toasted Artisan Baguette, Vine Tomatoes, Shallots
Thyme & Pumpkin Seed Pesto, Extra Virgin Olive Oil

ROASTED PARSNIP & APPLE SOUP (V, GF)

Spiced Granola, Parsnip Crisps & Chive Oil

DUCK, HAZELNUT & ORANGE TERRINE (GF*)

Cherry Gel, Frisée Salad, Burnt Carrot
Nutmeg Spiced Real Ale Chutney
& Toasted Sourdough
**Gluten-Free Without Sourdough*

TWICE BAKED CHEESE SOUFFLÉ (V)

Supplement 4

Chive Cream, Coastal Cheddar
Endive, Grapes & Walnut Salad

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, Baby Carrots & Sweetcorn
Garlic Sautéed Potatoes, Roasted Red Pepper Sauce
& Tomato Salsa

BRAISED FEATHER BLADE OF BEEF (GF)

Beetroot Purée, Horseradish Pomme Purée,
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

FOR THE TABLE

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

ASPARAGUS & PARMESAN (GF) 6.9 | GARDEN SALAD (GF) 4.25

(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.