

2 COURSES FOR 20
3 COURSES FOR 25
BOTTOMLESS PROSECCO 15PP
BOTTOMLESS BORDEAUX 17PP (AVAILABLE ONLY SUNDAYS)

EGGS & STARTERS

Eggs Royal, Forman's smoked salmon, trout roe
Eggs Florentine, baby spinach, super seeds
Dorset crab roll, crisp celery apple salad, Mary Rose
Hand chopped steak tartare, celery lace
Waldorf salad, celery, apple, walnuts, grapes v
Classic Caesar salad, chicken, romaine, anchovies, Caesar dressing

MAINS

Toasted quinoa, winter greens, king oyster, truffle, crispy kale vN
Homemade tagliatelle, smoked tomato sauce, goat's curd v
Grilled flat iron steak 8oz, Café de Paris butter
Pan fried calf's liver, red onion marmalade, sage
Free range chicken breast, celeriac crisp, lemon rosemary salt GF
Deep fried Brixham haddock, chips, crushed peas, tartar sauce
Roast sea bream, spiced lentils, pickled cucumber
Roast beef, Yorkshire pudding, carrots, red wine sauce (available only Sundays for 10 supplement)
Roast Pork, Yorkshire pudding, savoy cabbage, apple compote (available only Sunday for 10 supplement)

SIDES

Fries, rosemary salt vN	4.5
Green salad, mustard vinaigrette vN	4.5
Cauliflower cheese v	4.5
Truffle mash potato v	4.5
Spinach, creamed or steamed v	4.5

DESSERTS

Sticky toffee pudding, salted caramel ice cream
Chocolate brownie, vanilla ice cream
Burned lemon meringue tart
Rhubarb sorbet, Sipsmith Gin GF
Selection of Skylon ice creams & sorbets

V Vegetarian | VN Vegan | GF Gluten Free | R on Request
*Please be aware some dishes may contain nut traces, if you have any specific allergies. Inform a manager immediately.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*