

PRIX FIXE 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 12-2.30pm | Early Dinners; Monday-Thursday 5-6.30pm

TWO COURSES ONLY £24.00pp

______ NIBBLES _____ APERETIFS_____

WARM CRUSTY ARTISAN BREAD (For Two) 6

Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter

PROSCIUTTO & MOZZARELLA (GF) 8.4

Cherry Tomato, Wild Rocket, Pistachio Dust, Basil Oil & Balsamic Glaze

CHEF'S MARINATED MIXED OLIVES (V, GF) 6

COCOA EIZZ

COCOA FIZZ 9

Licor 43, Chocolate bitters, & Prosecco

CAIPIRISSIMA 9

Mount Gay Rum, Hibiscus Tea, Fresh Lime & Caster Sugar

TO START

WINTER ROOT VEGETABLE SOUP (GF, V, VG)

Truffle Oil & Crispy Kale

CITRUS AND DILL CURED SALMON GRAVLAX (GF**)

Chef's Pickled Vegetables, Horseradish Cream & Melba Toast **Gluten free without Melba Toast

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF**)

Burnt Carrot, Frisée Salad, Chef's Aioli, Grilled Artisan Sourdough **Gluten free without Sourdough

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) - Supplement 5

Chive Cream, Gruyère & Coastal Cheddar, Endive, Grapes & Walnut Salad (Cooking time 10-12 minutes)

MAINS

CRISPY FILLET OF SEA BASS (GF)

Basil Infused Crushed Potatoes, Petits Pois, Samphire & Tarragon Velouté

GRILLED LEMON & HERB MARINATED CHICKEN BREAST (GF)

Sautéed Potato, Crispy Kale, Braised Red Cabbage, Hazelnut Vinaigrette & Truffle Velouté

TWICE COOKED DORSET PORK BELLY (GF)

Horseradish Infused Herb Pomme Purée, Roasted Root Vegetables, Apple Gel & Tarragon Jus

CREAMY CAULIFLOWER RISOTTO (V, GF, VG*)

Lightly Pickled Cauliflower, Basil Oil & Crispy Wild Rocket

* Vegan option available

Add Tiger Prawns & Diced Chorizo - Supplement 6
Add Grilled Garlic & Herb Oyster Mushroom - Supplement 5

SIDES

Skinny Fries (GF) 5 / Triple Cooked Chips (GF) 6

Honey Roasted Root Vegetables (GF) 5 / Wild Rocket, Pecan & Pomegranate Salad (GF) 5

Buttered Broccoli & Almonds, Chili Flakes (GF) 6