

Homemade breads, olives, oil & aged balsamic 7.50

Sweet potato, coconut & roast chilli soup, bread 8.50

Ham hock & parsley terrine, smoked celeriac, hazelnut & shallot 10.00

Butternut squash & lentil dahl, curried apple & pickled squash 10.00

Miso glazed salmon, sweet corn, cauliflower & dill 12.00

Baked Somerset Camembert, confit garlic, pickled celery & smoked tomato chutney 16.00

Dorset Charcuterie... Coppa, Bresaola, Salami & Chorizo, gherkins, sun blushed tomatoes, olives & breads 25.00

Braísed ox cheek, black garlíc & potato terrine, confit mushroom & smoked carrot 26.00

Battered haddock, tríple cooked chips, crushed peas & tartar 19.00

Bream fillet, quinoa, mussels, root vegetables, onion & fennel 26.00

Spiced aubergine & tomato gratin, spinach, pecorino, pine nuts & raisins 18.00

Darts Farm burger, bresaola, mozzarella, pickled onion, sundried tomato mayo, Koffman fries & slaw 20.00

Fossil Farm 28 day aged 80z fillet or 100z sirloin, triple cooked chips, wild mushrooms, spinach, pickled onion ring, tomato compote, mushroom & rosemary puree 36.00/32.00

Tríple cooked chíps 5.00

Fine beans, persillade & herb butter 5.00

Kale, pearl barley, chestnut, cíder & sage 5.00

Koffman fries 5.00

A 10% discretionary service charge will be added to your bill...100% of tips are split between our team, thank you.