

The Menu

Wednesday 18th August

For the Table

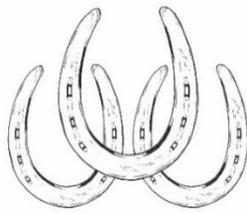
Wobbly Cottage Sourdough, garlic butter, tapenade, oil & balsamic	£4.50
Sicilian Nocellara Olives (unpitted)	£3.50
2 Portland Pearl Oysters, shallot vinegar, lemon, tabasco	£5.50

Starters

Beef Tataki, seared fillet steak, pickled beetroot, onion ponzu, japanese mayonnaise	£10.50
Wood Pigeon, beetroot jelly, poached pear, pomegranate & port jus	£9.00
Sea Salt & Szechuan Pepper Squid, crispy asian salad, soy, sesame	£8.50
Fritto Misto, lightly fried sea bream, tiger prawns, king scallop, garlic & chilli mayonnaise	£9.50
Seared King Scallops, celeriac puree, apple & walnut salad, crispy prosciutto	£10.50
Baked French Camembert, wobbly cottage sourdough, celery, cornichons	£8.50
Chesil Smoked Salmon, pickled vegetables, horseradish cream, sourdough toast	£10.50

Mains

House Steaks, sauteed potatoes, confit heritage tomato, parmesan creamed spinach, steak butter		
	Rump Steak (8oz)	£17
	Rib-eye (8oz)	£21
Local Lamb Rump, sauteed potatoes, braised fennel, cavolo nero, celeriac puree, port jus		£19
'Surf 'n' Turf, 6oz fillet steak, grilled crevettes, garlic butter, broccoli, mushrooms, fries		£28
Indonesian Seafood Curry, sea bream, tiger prawns, mussels, basmati rice, soy steamed vegetables		£17
Confit Duck Leg, herb crushed potatoes, sauteed green beans & leeks, port jus		£16
Seafood Spaghetti, tiger prawns, clams, crab, white wine, cream, cherry tomatoes, courgette		£17
River Fowey Mussels Mariniere, wobbly cottage sourdough, fries with mains		£8.50/£16
Mushroom Nasi Goreng, satay sauce, atjar tjampoer, fried egg, crispy onions, coriander		£14
Beer Battered Hake, chunky chips, crushed minted peas, tartare sauce		£14.50
Home-made Beef Burger, crispy onions, burger cheese, lettuce, burger sauce, fries, coleslaw		£13
Spiced Garden Bean Burger, dorset red smoked cheese, lettuce, tomato, burger sauce, fries		£12



Snacking & Sharing

Bar Snacks

Crispy Korean Chicken Wings, gochujang sauce, sesame seeds, spring onion	£6.50
Bang Bang Cauliflower, firecracker sauce, spring onion, ginger, coriander, red onion	£5.50
Dutch Bitterballen (beef croquettes) Dijon mustard	£5.50
2 Portland Pearl Oysters, shallot vinegar, lemon, tabasco	£5.50
½ Pint Shell on Prawns, mary rose sauce, lemon	£5.50
Mac 'n' Cheese Balls, sun-blushed tomato sauce	£5.50
Kibbeling (lightly spiced battered fish bites) remoulade sauce	£5.50
Dirty Chips topped with:	£5.50
Bbq pulled pork, spring onions, smoked red dorset cheese, crispy onions...or...	
Bbq pulled jackfruit, spring onion, smoked red dorset cheese, crispy onions	
Whitebait, tartare sauce, lemon	£5.50
Sea Salt & Szechuan Pepper Squid, sriracha mayonnaise	£6.50

CHOOSE 3 FOR £15 OR 4 FOR £20

Sharing Platters

Chesil Smokery Seafood Ploughman's, smoked salmon, smoked mackerel pate, ½ pint of prawns, whitebait, sourdough, garden salad, pickled onions	£16.00
Dorset Cheese Ploughman's, coastal cheddar, blue vinny, cornish camembert, sourdough, crisp apple & celery salad, onion marmalade, pear jelly	£14.00
Cured Meat Platter, nduja, saucisson, prosciutto, bresaola, sourdough, marinated artichokes, grilled vegetables, cornichons, olives, garden salad	£16.00
Mezze Platter, grilled vegetables, pickled onions, grilled dorset halloumi, warm flatbread, hummus, olives, marinated artichoke, fattoush salad	£14.00

We are proud to work with local suppliers: Jurassic Coast Meats, West Country Catch, Chesil Smokery, Portland Shellfish, Wobbly Cottage Bakery, Longmans Cheese, Baboo Gelato, Fenton Farm Eggs, Book & Bucket Cheese Co, Reads Coffee and Dorset Tea