



Dinner Menu

Garlic & Rosemary olives 4.5

Native Oysters, mignonette, lemon

3x 13.5 6x 27 12x 54

The Real Bread and Food Co Sourdough V GFO

Served with bone marrow butter or truffle vegan butter 5

Dorset cured meats, cornichons, paprika potato crisps GF 14

Starters

Seasonal Soup GF VE 9.5
Add sourdough and butter 2.5

Chicken terrine, tarragon, pickles, chicken skin GF 12.5

Bbq pork belly, apple kimchi, spring onion, sesame, crackling GF 14.5

Cured Chalk Stream trout, cucumber, dill, caviar, quail egg GF 15

Smoked heritage tomatoes, basil, mascarpone, croutes, black olive V VEO 12.5

Piri Piri monkfish 'scampi', ranch, celery, shallot, fennel, lime dressing 13

Mains

Battered haddock, chunky chips, pea puree and tartare sauce GFO 21

Miso hispi cabbage, red lentil dhal, hazelnut, coriander, shallot VE 18.5

Fillet steak, fries, peppercorn sauce, baby leaf, crispy onions GFO 44

Halibut, Tenderstem, bouillabaisse sauce, saffron potato, mussels GF 28

Pressed lamb breast, courgette, kofta, mint chutney, hasselback potatoes, jus GF 26

Brisket beef burger, brioche bun, chorizo jam, pickled onion, smoked
mayo, fries 19
(swap beef for vegan patty - VE)

Sides

Rosemary salted fries VE GF 6

Chunky chips VE GF 6

Add curry sauce VE GF 2

Truffle & Twineham Grange fries V GF 7.5

Mixed leaf salad GF V 5

Seasonal greens, garlic butter, nutmeg V GF 7

Heritage tomatoes, red onion, feta V 6.5

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
If you have any allergies or dietary requirements, please let one of our team know.