Lunch Menu

(Served 12-3)

Light bites

(Served 12-6)

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

Ploughman's board, sourdough, pickles, baby leaf salad, chutney, apple

Dorset Red cheddar 17.5
Cured meats 18.5
Dorset Red cheddar & cured meats 25

Starters

Seasonal Soup GF VE 9.5
Add sourdough and butter 2.5

Buttermilk chicken, padron pepper, kohlrabi, PWNN chicken sauce 13

Pork belly, celeriac, cider & mustard velouté, crackling 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

Flatbreads 19

(Served 12-6)

Filled sourdough flatbreads served with rosemary salted fries

Battered haddock, tartare sauce, rocket

Fried chicken, pickled red onion, paprika mayo, rocket, lime dressing

Smoked salmon, pickled cucumber, chive crème fraiche, rocket, lemon oil

Marinated aubergine, crispy onion, hummus, pickled red cabbage rocket, confit garlic yoghurt VE

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If you have any allergies or dietary requirements, please let one of our team know.

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

South coast cod, leek, ratte potato, gremolata, cockles, capers, fish velouté 29

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

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