

Our Bar Menu

Available from 12:00 to 21:00

Nibbles

3 for £15

Sticky Chinese Pork Belly, Hoi Sin Gluten, Soy, Sesame

-7-

Crispy Halloumi, Harissa Mayonnaise (v) Gluten, Milk, Egg

-6-

Marinated Green and Black Olives (ve) Parsnip and Cumin Falafel, Houmous (ve)

Sesame

-6-

Homemade Japanese Milk Loaf, Black Garlic Butter (v)

Gluten, Milk, Egg

-7-

Sandwiches

All served with Crisps & Leaf Salad

Fish Fingers and Tartar Sauce £12 Fish, Gluten, Sulphites

Coastal Cheddar with Red Onion Chutney (v) £8

Gluten, Milk, Sulphites

Smoked Salmon & Cream Cheese £9 Fish, Milk, Gluten

Turkey, Bacon, Stuffing and Cranberry £11 Gluten

(Gluten Free Bread Available)

Soup and Salads

Soup Of The Day Warm Ciabatta (v) £9 Milk, Gluten, Celery

Rump Steak Salad, Blue Cheese, Crispy Onions £19 Milk, Sulphites

Greek Salad served with Feta, Olives and Tomato (v) \pounds 14 Milk, Sulphites

Falafel, Mixed Leaf Salad, Houmous (ve) £12 Sesame, Sulphites

Wild Mushroom and Tarragon Pappardelle, Truffle Oil, Crispy Shallots (v) Gluten, Milk, Egg

60z Beef Burger with Smoked Cheddar and Sticky Pulled Pork served with Koffman Chips Gluten, Milk, Mustard, Celery, Sulphites, Soya

£19

Mains

Tim Johnsons 28 Day Dry Aged Steak, Miso Braised Mushrooms, IPA Onion Rings, Koffman Chips and Peppercorn Sauce Gluten, Milk, Soy, Celery, Sulphites

> 8oz Sirloin £38 6oz Rump £25

Garden Vegetable Sausage Bap with Harissa Mayo, Tomatoes and Koffman Chips (ve) Gluten

Beer Battered Fish and Chips, Curry Sauce, Tartar Sauce and Garden Peas Fish, Gluten, Milk, Sulphites £17

SOMETHING FOR AFTER

Selection of Dorset and Somerset Cheeses (v) £15 Gluten, Celery, Milk, Nuts Dark Chocolate Brownie, Vanilla Ice Cream (v) £9 Gluten, Egg, Milk, Soya Chocolate and Almond Truffles (ve) £5 Almonds, Soya Selection of Ice Creams and Sorbets (v/ve) £3 per scoop Ask about allergens

We practise fair tipping which means our team receives 100% of your gratuity (after the taxman's cut). A 12.5% discretionary gratuity will be added to your bill. Before you order your meal, please ask our team if you have any questions about the menu, allergies or dietary requirements. Whilst we make every effort to ensure our dishes are prepared without cross contamination of allergens, we do operate in a small space, so please be aware that we cannot guarantee that items are 100% free from allergens. We welcome any feedback, so please tell us what you think.