



DINNER MENU

2 courses £32.95 | 3 courses £40.95

APPETISERS £6.00 each

Crispy Cockles Marinated Olives Melon & Prosciutto Toasted Sourdough & butter

STARTERS

Creamy burrata cheese,
Gochujang mildy spiced Romesco
sauce, sourdough

Fresh mussels, garlic, tomato,
chilli & a touch of cream, served
with bread **+£2**

Chunky fishcake, Parmesan,
white wine, cream & spinach
Florentine sauce, crispy capers

Bruschetta with fresh tomato,
olive oil, garlic & basil **(vg)**

Tempura courgette fingers, roasted
tomatoes & basil dip **(vg)**

Smoked duck breast with feta
cheese, poached blackberries and
blackberry sauce

Dorset escargot with garlic
butter & parsley, served
with bread **+£2**

King prawn cocktail served
on ice, Marie Rose,
iceberg chiffonade, brown
bread & butter **+£1**

Calamari fritti, chipotle
mayo, lemon wedge

MAINS

Bouillabaisse of cod, mussels, king prawn & calamari, crusty toasted sourdough topped with rouille **+£2**

Supreme of chicken, miso sweet corn puree, sauteed summer vegetables, mushrooms jus, crispy Parma ham,
buttered new potatoes

Confit of duck leg, sweet potatoes puree, sauteed tenderstem broccoli & mange tout, toasted almonds,
thyme & red wine jus **+£2**

Grilled cured pork chop, fried organic egg, pineapple, red onion, basil & red chillies salsa, chunky chips
Aubergine & confit tomato tart tatin, dressed rocket, pomegranate molasses, pomegranate seeds **(v)(vg)**

Our own special cut beef burger, Brie cheese, little gem lettuce, red onion marmalade,
homemade relish, brioche bun & chips

Oven roasted honey & soy salmon fillet, golden & candy beetroot, cherry tomato salad, sesame seeds,
fine green beans, soft boiled egg

Caesar chicken salad- baby gem, parmesan, soft boiled egg, anchovies, crispy bacon & Caesar dressing

10oz Sirloin Steak, grilled cherry tomatoes & thick cut chips **+£5**

Langland's fish & chips, mushy peas & tartare sauce

Fresh chips £4.95 / Seasonal salad £4.95 / Seasonal vegetables £4.95 / Peppercorn sauce £4.95

DESSERTS

Pavlova, stracciatella cream, strawberry, chocolate sauce

Vanilla panacotta, summer berry compote

Green apple sorbet, fresh kiwi coulis & apple crisps **(vg)**

Dark chocolate semifreddo, morello cherry gel, chantilly cream, yoghurt sponge

Please note: some menu items have additional charge!

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.