

DINNER MENU 2 courses £32.95 | 3 courses £40.95



APPETISERS £6.00 each

Crispy Cockles

Marinated Olives

Toasted Sourdough & butter

STARTERS

Lobster bisque, garlic & herb crispy sourdough croute

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

Monkfish scampi, gochujang & lime mayo, home made pickles

Goat cheese roasted with fig & Marsala wine, brioche, walnut & wild rocket (v)

Ham hock pressed terrine, pea mousse, confit egg yolk, orange glaze, fried bread Dorset escargot with garlic butter & parsley, served with bread +£2

Grilled artichokes, carrot, chilli & pomegranate salad, beetroot houmous (vg)

Calamari fritti, chunky tartare, lemon wedge

MAINS

Pan fried hake fillet, cockles, potato & smoked sausage chowder, sauteed leeks +£2

Adobo chicken supreme, torched pakchoy, mango & papaya Atchara, Adobo sauce, tea stained egg & rice

Confit of duck leg, braised red cabbage, fondant potato, roasted plum, plum & red wine jus +£2

Pork loin Saltimbocca, wrapped in prosciutto & sage, sauteed kale, lemon pan sauce, pomme purée

Short rib bourguignon, pomme purée, parsnip crisps, lemon, garlic & parsley gremolata

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

Fine noodles, coconut, miso & lime broth, grated carrot & kohlrabi, nuts, seeds & crispy chilli flakes (v)(vg)

10oz beef burger, blue cheese, wild rocket, jalapeno & bluberry compote, belly bacon, brioche bun & chips

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

Warm chocolate fudge cake, cherries in sherry sugar syrup, vanilla gelato, cherry sauce
Apple, walnut & sultanas strudel, served hot with orange creme fraiche
Yoghurt & honey bavarois, spiced plums compote, black sesame seed brittle
Blood orange sorbet, blood orange sauce, dark chocolate

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.