



SAMPLE WINE & DINE FOR £29

Enjoy 2 courses from our Prix Fixe Menu with a 125ml glass of house red, white & rose wine
for just £29

Monday - Friday 12pm - 3pm

2 courses with wine £29 / 3 courses with wine £37

2 courses without wine £27 / 3 courses without wine £35

STARTERS

Twisted Prawn Cocktail GF*

Tequila Marie Rose sauce, pickled cucumber, brown bread & butter

Smoked Haddock and Comte Arancini

Baked potato, cider & leek velouté

Cheese Souffle GF

Twice baked Barbers 1833 vintage cheddar cheese souffle

Dorset 'Real Cure' Charcuterie GF*

A selection of charcuterie, pickles & croutes

Tempura Vegetables VE GF*

Korean BBQ sauce, toasted seeds, coriander

ALLERGY NOTICE

GF Gluten free | VE Vegan | GF* Can be gluten free | VE* Can be vegan

Please let your server know if you have any allergies before you order.

A discretionary 10% service charge is added to all bills.



MAINS

Seafood Massaman Curry GF*

Wild rice, pak choi, crispy onions, coriander

Cider Battered Hake Fillet GF

Chunky chips, crushed peas, tartare sauce

Dorset Lamb Faggots

Mashed potato, wilted greens, red wine jus, salsa verde

Pan Roasted Chicken Supreme GF

Chasseur sauce, duck fat fondant potato

Spiced Butternut Squash Risotto VE GF

Driftwood ash goats' cheese, hazelnut dukkha

DESSERTS

Sticky Toffee Pudding

Sticky toffee sauce, vanilla gelato

Vanilla & Buttermilk Pannacotta GF*

Poached Yorkshire rhubarb, sable biscuit

Dark & White Chocolate Brownie GF

Maple & walnut gelato, hazelnut praline

Baboo Gelato & Sorbetto GF* VE*

Ask your server for today's selection

Barkham Blue & Barbers Vintage Cheddar GF*

Guildhall chutney, crackers

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