

DINNER MENU

2 courses £31.95 | 3 courses £39.95



APPETISERS £6.00 each

Crispy Cockles

Marinated Olives

Arancini & arrabiata (vg)

Baguette, balsamic & olive oil

STARTERS

Goats cheese tart, Marsala fig chutney

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

Crab au gratin, baked with Parmesan & served with crusty bread

Game terrine, spiced beetroot chutney

Tempura courgette fingers, Romesco sauce dip (vg)

Pigeon breast salad, pine nuts, black pudding, balsamic glaze

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

Pan fried king prawns, chilli, garlic & creamy tomato sauce, bread +£1

Calamari fritti, wasabi mayo, lemon wedge

MAINS

Hake fillet, ratatouille, roast tomato & fresh basil sauce, percilade potatoes Pan fried supreme of chicken breast, gratin potatoes, heritage carrots, sauteed leeks, truffle sauce Confit duck leg, fondant sweet potato, wilted greens, star anise jus, grilled orange +£2 Herb crusted pork belly, French style choucroute, fondant potato, apple cider sauce Ratatouille stuffed aubergine, vegan mozarella, basil oil & Jasmine rice (v) (vg) Short rib bourguignon, with garlicky gremolata & mash potatoes

Our own special cut 10oz beef burger, Welsh applewood smoked cheese, bacon jam, little gem leaf, home made relish, brioche bun & chips

Honey & soy glazed salmon fillet, roasted beetroot, grilled artichoke, cherry tomato salad, sesame seeds, soft boiled eggs

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

Chestnut Mont Blanc, delicious light meringue, smooth chestnut puree & whipped cream Blackberries parfait, poached blackberries, honeycombe, yogurt sponge Coffee mousse, chocolate cremeaux & Tonka bean foam Apple, pear & ginger crumble, vanilla ice cream (vg available) Blood orange sorbet (vg)

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. Please be aware that we are unable to reserve tables by the window or outside. 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.