

DINNER MENU 2 courses £32.95 | 3 courses £40.95



APPETISERS £6.00 each

Crispy Cockles

Marinated Olives Me

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 sourdough **+£2**

Chunky fishcake, Parmesan, white wine, cream & spinach Florentine sauce, crispy capers Classic soft egg mayonese, celeriac remoulade with whole grain mustard, chervil & chives

Tempura courgette fingers, green tomato & apple chutney **(vg)**

Smoked duck breast with feta cheese, poached blackberries and blackberry sauce Dorset escargot with garlic butter & parsley, served with sourdough **+£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**

Tandoori fried chicken, massala powdered chunky chips , spring onion, fresh coriander & leaf salad, cucumber & mint raita yoghurt sauce

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

Lemongrass & coconut green curry, pak choi, mangetout, kafir lime, fragrant rice (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

Raspberry & pistachio petit gateux

Knickerbocker glory, boozy muffin, toffee sauce, roasted hazelnuts, poached pear & cola sorbet

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

Tiramisu

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.