



NIBBLES

Smoked Mackerel Choux Bun, Lime Crème Fraiche - £8
Salt & Pepper St Austell Bay Mussels, Lemon Aioli - £8 DF, GF
BBQ Baby Corn, Miso Butter, Honey Glaze £6 V, GF

Marinated Olives & Breadsticks - £6 VE, V, DF
Crispy Confit Pork Belly, Granny Smith Ketchup - £8 DF, GF
Warm Focaccia, Smoked Sun-Dried Tomato Butter - £6 V, VGO

STARTERS

Pan Seared Scottish Scallops -£18 ,
GF Hampshire Watercress Velouté, Trout
Roe, Pickled Blackberry

Twice Baked Smoked Pancetta Soufflé - £16
Parmesan Crisp, Mustard Sauce

Pan Roasted Pigeon - £15 GF, DF
Beetroot Emulsion, Balsamic Caviar,
LOW Smoked Celeriac, Red Wine Jus

Fritto Misto - £16 GF, DF
Crispy fried Prawns, Squid & Whitebait,
Charred Lemon, Fennel & Rocket Salad

LOW Butternut Squash Soup £9 GF, DF,
V, VE Toasted Seeds, Crispy Chilli

Dorset Venison Salami - £15 DF with Garlic
and Sloe, Rocket and Beetroot Salad

Cider Braised Leeks - £14 GF, V
Black Garlic Emulsion, New Forest
Wild Mushrooms, Truffle Foam

FROM THE FIELD

Breast of Chicken - £21
Pesto and Roasted Roquito
Pepper Pappardelle, Mozzarella

Confit Pork Belly - £33 GF Smoked Bone Marrow Mash,
Honey Glazed Carrot, Shallot, Mustard Red Wine Jus

Pan Roasted Gressingham Duck Breast,
Thai Red Curry Sauce, Hoisin, Cucumber
& Coriander Salad - £35 DF

FROM THE SEA

Chalk Stream Trout- £34 GF Jerusalem Artichoke Fondants,
Shallot Rings, Warm Tartare Sauce

Fritto Misto - £32 GF, DF
Crispy fried Prawns, Squid & Whitebait,
Charred Lemon, Fennel & Rocket Salad

Chorizo and Parsley St Austell Bay Mussels -£22
Focaccia, Skin on Fries

Beer Battered Haddock & Chips - £22 DF
Tartare Sauce, Garden Peas, Lemon

Line Caught Portland Cod - £29 GF Cauliflower Puree,
Saag Aloo, Bhaji, Golden Raisin Puree, Curry Oil

FROM THE FOREST

Pan Fried Gnocchi, - £24 V Butternut Squash,
Confit Garlic, Curly Kale & New Forest Truffle

Moving Mountain Burger, - £18 VE Lettuce,
Gherkins, Skin on Fries

Cauliflower Risotto, - £24 GF, V, VGO
Scorched Tunworth, Browns Farm Romanescu,
Pickled Purple Cauliflower, Parmesan Crumb

FROM THE GRILL

28 Day Aged 8oz Ribeye Steak - £ 32 GF, CDF
Salsa Verde Butter, Confit Tomatoes, Rocket, Thick Cut Chips

28 Day Aged 8oz Surrey Fillet Steak, - £38 GF, CDF Salsa
Verde Butter, Confit Tomatoes, Rocket, Thick Cut Chips

8oz Cheese & Bacon Burger - £20 CGF
Burger Sauce, Gherkin, Lettuce & Fries

Grilled Breast of Chicken - £29 GF New Forest Truffle & Wild
Mushroom Casserole, Smoked Bone Marrow Mash

FOR TWO

Whole Cornish Plaice - £55
Puttanesca Gnocchi, Charred
Lemon, Parsley

Puttanesca Gnocchi - £42 V
Tender stem Broccoli, Roquito Peppers, Rocket

Braised Lamb Shoulder - £70 GF
Roasted Root Veg, Minted New
Potatoes, Red Wine Jus

SIDES

Rocket & Beetroot Salad - £6 GF, DF, V, VE

Tender stem Broccoli with Hazelnuts & Beurre
Noisette £6 GF, CDF, V, VGO

Honey Glazed Carrots with Thyme &
Garlic - £6 GF, CDF, V, VGO

Skin on Fries - £6 GF, DF, V, VE

Creamed Mash - £6 - GF, CDF, V, VGO

Roasted Butternut Squash, Confit Garlic £6 GF, DF, V, VGO

Mixed Leaf Salad - £6 - GF, DF, V, VE

SANDWICHES

Served between 12pm - 6pm daily
All sandwiches are served with fries

Fish Finger, Tartare, Baby Gem £12 CDF
Mature Coastal Cheddar, Tomato Chutney £12 CGF, V
Cumberland Sausage, Red Onion Jam, Dijon Mayo £12 CDF

Oak Smoked Bacon & Fluffetts Egg £13 CDF, CGF
Crayfish with Marie Rose Sauce, Rocket £13 CGF, DF
Buffalo Mozzarella, Basil Pesto, Tomato £12 CGF, V