

DINNER

BOURBON SOUR Makers Mark, lemon juice, simple syrup - 7.45
HINDLEAP BLANC DE BLANC Award-winning English sparkling wine. 12% - 8.2
olives - 3 VN/GF artisan bread and oils - 4.5 GFO

TO START

ROASTED FIGS with Dorset cured pork loin and goats cheese - 6.5 GF/VO
CRISP BABY SQUID with chilli, garlic and sweetcorn puree - 7
LOCAL VEGETABLE SOUP served with chunky sour dough and house butter - 6.5 VN/V/GF
LYMINGTON CRAB MOUSSE on rye bread with a lemon creme fraiche - 6.5 GFO
BLUEVINNY TART with candied walnuts and apple salad - 6 V
LOCAL DUCK PATE with roasted plum jus and fennel crackers - 6.5 GFO

MAINS

28 DAY AGED SIRLOIN STEAK
served with hand cut chips, house butter and roasted cherry vine tomatoes - 19.5 GF
WILD MUSHROOM RISOTTO
with garlic and thyme crostini - 16.5 V/VN
LOCAL VENISON LOIN
with rosemary roasted fondant potatoes, a sloe gin and blackcurrant reduction and buttered heritage carrots - 22.5 GF
CURRIED SWEET POTATO AND CHICKPEA HOT POT
with a carrot and potato rosti, creme fraiche, coriander and candied beetroot - 16 V/GF/VNO
FRESH CATCH The chef's choice of fish available this evening at market price GFO
FRAMPTONS SIRLOIN BURGER
Flame grilled sirloin beef patty with Red Leicester cheese, crisp streaky bacon,
local leaves, gherkin, tomato and Framptons burger sauce in a handmade brioche bun - 13.5 GFO
SMOKED CONFIT DUCK BURGER
Shredded duck served in a handmade brioche bun with hoisin sauce, crisp leaf and spring onion - 14.5 GFO
FALAFEL BURGER
Falafel patty with chargrilled halloumi, harissa mayonnaise, tomato, red onion
and local leaves in a handmade brioche bun - 13.5 V/VNO

DESSERTS

BOOZY AFFOGATO
Vanilla bean ice cream with espresso and Cafe Borghetti - 4 V/GF
ALE AND CHOCOLATE LAVA CAKE with our vanilla bean ice cream - 6 V
VANILLA AND PEAR PANACOTTA served with a berry coulis - 6 V/GF
APPLE AND CINNAMON CRUMBLE with cream - 6.5 V
WARM DARK CHOCOLATE BROWNIE served with a berry coulis and vanilla bean ice cream - 6 V/GF

V - Vegetarian VN - Vegan GF - Gluten Free O - Option available - please enquire

If you have an allergy or intolerance we would be happy to advise you on what is appropriate from the menu.

We'd also be very happy to talk to you about the locality and seasonality of our produce so if you'd like to know more, just ask.