

# DINNER

*from Dorset and Hampshire*

olives - 3 VN/GF    artisan bread and oils - 6 GFO    arancinis - 4 V    maple smoked bacon popcorn - 3 GF

## TO START

ROASTED FIGS with Dorset cured pork loin and goats cheese - 7 GF/VO

CRISP BABY SQUID with chilli, garlic and sweetcorn puree - 8

LOCAL VEGETABLE SOUP served with chunky sour dough and house butter - 7 VN/V/GF

LYMINGTON CRAB MOUSSE on rye bread with a lemon creme fraiche - 7.5 GFO

DORSET BLUE VINNY TART with candied walnuts and apple salad - 7 V

CROW FARM DUCK PATE with roasted plum jus and fennel crackers - 7.5 GFO

## PLATTERS

*for two or a hungry one*

### CHARCUTERIE PLATTER

A selection of locally sourced charcuterie and cheeses with chutney and sour dough - 11.5 GFO

### SEAFOOD PLATTER

Garlic and chilli prawns, charred fresh mackerel, clams, smoked salmon crostini and chunky tartar sauce - 11.5 GFO

### GREEN PLATTER

Butternut squash arancinis, pickled root vegetables with hummus and warm goats cheese with roasted beetroot and honey - 10.5 V/VNO

## MAINS

### CROW FARM FLAT IRON STEAK

served medium rare with maple and bourbon sauce, herb mash and buttered savoy cabbage with lardons - 19.5 GF

### RIVER FOWEY MUSSELS

cooked in a garlic and white wine cream served with a choice of salt and pepper fries or sour dough - 15 GFO

### 28 DAY AGED PRIME RIBEYE STEAK

served with hand cut chips, Dorset blue cheese sauce and roasted cherry vine tomatoes - 22.5 GF

### NEW FOREST WILD MUSHROOM RISOTTO

with garlic and thyme crostini - 16.5 V/VN

### NEW FOREST VENISON LOIN

with rosemary roasted fondant potatoes, a sloe gin and blackcurrant reduction and buttered heritage carrots - 24 GF

### CURRIED SWEET POTATO AND CHICKPEA HOT POT

with a carrot and potato rosti, creme fraiche, coriander and candied beetroot - 16 V/GF/VNO

### 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 - 15 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

V - Vegetarian

VN - Vegan

GF - Gluten Free

O - Option available - please enquire