

STARTERS

- Pressed ham hock terrine, house pickles, piccalilli & sourdough 7

Spinach & asparagus soup, crème fraiche and toasted soldiers (v) 6

Brixham crab, avocado, pink grapefruit & chilli salad, croutes, wild garlic oil 9.5

Markam Farm Asparagus, poached egg, hollandaise sauce (v) 7.5
- Artisan breads with beef dripping 5

Salt brisket hash croquette, spring pea puree 6.5

Lemon thyme & garlic tiger prawns, charred lemon & chilli jam 8

Purple sprouting broccoli, salt baked heritage beets, roast squash & buck wheat salad, smoked walnut dressing (vg) 7

SHARERS

- Ploughman’s – Ham hock terrine, sausage roll, scotch egg, Sussex charmer, house pickles, sourdough, Branston pickle, apple & celery 16.5

Honey & thyme baked camembert, cox apple & pear chutney, soldiers (v) 13
- Depot Garden board – Smoked aubergine puree, herbs & lemon smashed chick peas, marinate heritage tomato, grilled corgette, asparagus & aubergine, rocket, wild garlic pesto, toasted soldiers (v) 14

FROM THE GARDEN & GRILL

- Grilled rare breed pork cutlet, Sweet potato fondant, purple broccoli, Roast apple & cider gravy 15

Wild mushroom, roast squash & asparagus wellington, spring pea puree & purple broccoli (vg) 13

Slow braised Dorset lamb shoulder, Cornish mids, artichoke puree, Spring peas, asparagus & lamb jus 16.5

MAINS

- Depot burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13.50

28-day-aged Angus sirloin steak, triple cooked chips, béarnaise & crispy shallots, 21.5

Pan fried chicken supreme, crushed Cornish mids, kalettes, wild garlic & pan juices 14
- Spring pea, spinach and Rosary goats cheese quiche, pickled beet, squash & asparagus salad, lemon oil (v) 12

Smoked haddock, salmon & cod pie, topped with cheddar mash, herbed bread crumbs with garden salad 15

Dorset lamb & apricot sausage, sweet potato mash, purple broccoli, onion gravy 12.5
- Young’s beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14.5

Treacle & stout cured pork collar, fried Marran eggs, triple cooked chips & chilli, rhubarb chutney 12

Depot super food salad – Red & White quinoa, asparagus, purple broccoli, beets, roast squash, pomegranate & grapefruit dressing (vg) 10

Please speak to your server about today’s skipper’s catch

SIDES

- Markham farm asparagus, toasted seeds & lemon oil (vg) 5

Nutbourne tomato, grapefruit & picked herb salad (vg) 4
- Mint & chilli crushed jersey royals (vg) 4

Triple-cooked chips, garlic mayo 4
- Lemon thyme and garlic sweet potato fondant (v) 5

Grilled purple broccoli with lemon (vg) 4

PUDDINGS

- Burnt Cambridge cream with stewed rhubarb (v) 6.5

Vegan pineapple upside down cake, raspberry syrup coconut ice cream (vg) 6

Warm chocolate brownie, chocolate sauce, vanilla ice cream (v) 6.5

Apple & rhubarb oat topped crumble with custard (v) 6
- Cheese – choose 1 for £6.5, 2 for £8.5 or 3 for £10.5, served with seeded crackers, celery, carrot and chutney: Kentish blue, Lord London, Sussex charmer (v)

Jude’s Seasonal ice cream and sorbet selection, Lemon short bread (v) 6

