

Nocellara Green Olives (Ve, GF)

3.95

Rustic Breads, Butter, Balsamic & Oil (Ve)

4.25

Negroni Gin, Martini Rosso, Campari

11

The Sicilian Gin, Aperol, Elderflower, Prosecco

11

SHARING PLATES & STARTERS

Heirloom Tomato Bruschetta (Ve)

On Garlic Sourdough Toast

8.45

Dorset Crab Tostada

Freshly hand-picked Dorset Crab, Lime, Chilli, Coriander and Brown Crab Mayo

11.95

Chilli Salt Squid

Crispy Flour Batter topped with Fresh Chilli & Spring Onion, served with Lemon Aioli

8.95

Heirloom Tomato, Watermelon and Feta Salad (V, GF)

Basil Oil Dressing

8.95

Burrata (V, GF)

Sun Dried Tomatoes, Balsamic, Pine Nuts

7.95

Free-Range Chicken Wings

Sticky Bourbon Glaze or House Hot Sauce

8.95

Braised Lamb Croquettes

Orange and Balsamic Reduction

9.45

Free-Range Chicken Bites

Pan Fried in Soy, Sesame & Honey Mustard

7.95

Smoked Salmon and Avruga Caviar Blinis

Wild Smoked Salmon, freshly made Blinis, Chive Creme Fraiche

11.95

Carron Lodge Cheese Board (V, GF option)

Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Saint Marcellin

15.95

MAINS

Warm Goats Cheese Salad (V, GF option)

On Toasted Baguette, topped with Caramelised Onions Beef Tomatoes & Mixed Leaves with Honey Mustard Dressing

14.95

Fillet Steak

8oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below

32.95

Miso Salmon

On a bed of Samphire, topped with Orange, Chives, Manuka Honey Drizzle and Steamed Jasmine Rice

18.95

Summer Black Truffle Pasta (Ve)

Gluten Free Penne, Oat Cream, Vegan or Regular Parmesan, Garlic, Shallots, Chilli and Freshly Shaved Black Truffle

20.95

Korean Fried Chicken Fillet Bao

2 Homemade Bao filled with Spicy Gochuchang Slaw served with Hand Cut Chips

15.95

Fish & Chips

Crispy Beer Battered Haddock, Hand Cut Chips, Mint Pea Puree, Tartar Sauce

17.95

Vegan Thai Curry (Ve, GF)

Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato, Steamed Jasmine Rice

15.95

Ribeye Steak

16oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below

32.95

Crispy Shredded Duck Salad

Confit Shredded Duck Leg, Baby Gem & Mixed Leaf, Pickled Vegetables, Hoisin & Sesame Dressing with a Red Chilli Garnish

16.95

Bobo Burger

6oz Rare Breed Beef, Butterhead Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun served with Hand Cut Chips

14.95

Extra toppings

Cheddar, Caramelised Onions, Jalapenos, Peanut Butter

1.00

Blue Cheese, Goats Cheese, Bacon, Mushrooms, Avocado

1.50

Shaved Summer Black Truffle, 'Nduja

3.50

SIDES

Hand Cut Chips (Ve)

Skin-on

4.25

Hand Cut Sweet Potato Chips (Ve)

Truffle Salt

4.75

Vegan Oakleaf Caesar Salad (Ve)

Local Hydroponic Lettuce from Crate to Plate, Vegan or Regular Parmesan, Garlic Croutons, Caesar Dressing

6.45

Rocket Salad (V, GF)

Dressed with Balsamic Vinegar and topped with Grated Parmesan

4.95

Tenderstem Broccoli

Garlic Oyster Sauce

5.95

Creamed Spinach (V, GF)

Sauteed in Butter, Garlic, Cream with Grated Parmesan

4.95

If you have any allergies please inform our team.

Our ingredients are fully traceable and sourced in Britain. All dishes freshly prepared on site
An optional service of 12.5% charge will be added to all bills