



### NIBBLES WHILE YOU ARE DECIDING:

SEA SALT & MIGNONETTE PEPPER ALMONDS £6 ESPELLETTE NUTS - ALMONDS, CASHEWS AND MACADAMIAS WITH PIMENT D'ESPELETTE £6 MIXED ITALIAN OLIVES £6 ETNA OLIVES - CRACKED GREEN BELDI OLIVES WITH HERBES DE PROVENCE AND RED PEPPER WITH CHILLI £6 BOQUERONES (WHITE ANCHOVIES) £6 VICKY'S BAKERY BORDELAISE SOURDOUGH/SOURDOUGH BAGUETTE WITH EXTRA VIRGIN OIL & AGED BALSAMIC £5 PLATE OF SOMERSET/DORSET CHARCUTERIE £12

# WE SUGGEST 3 SMALL PLATES OR ONE SMALL PLATE AND A ONE LARGE PLATE PER PERSON

### **SMALL PLATES**

PLATE OF HAND SLICED JAMON IBERICO DE BELLOTA (ACORN FED IBERICO HAM) SMALL £14/LARGE £25 PROSCIUTTO DI SAN DANIELLE WITH FIOR DI LATTE BUFALA MOZZARELLA, FRESH FIG, WINTER ROCKET, NEW SEASON EXTRA VIRGIN OLIVE OIL £17 DORSET BRESAOLA (AIR-DRIED GRASS FED BEEF WASHED IN RED WINE) SERVED WITH PARMESAN SHAVINGS, OLIVE OIL AND LEMON £14 DUCK RILLETTE WITH FIG CHUTNEY, CORNICHONS AND LIGHTLY TOASTED FIG BREAD £14

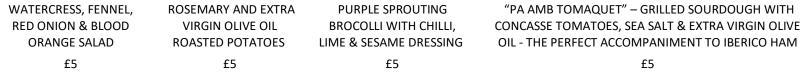
LOCAL KING SCALLOPS WITH PARSLEY GARLIC CRUMB, LEMON AND PEA SHOOTS £ 21 MOJAMA (SALT CURED TUNA) THINLY SLICED SERVED WITH PEAR, ROCKET AND SALTED SPANISH ALMONDS £14 BRAISED OCTOPUS, SERVED WITH POTATOES, LILLIPUT CAPERS, PARSLEY, LEMON, ZATOUN EXTRA VIRGIN OLIVE OIL AND SWEET PAPRIKA £17 GRILLED SQUID WITH LEMON, CHILLI AND ROCKET £18 SASHIMI STYLE SALMON SERVED WITH PICKLED PINK GINGER, WASABI AND SOY £17

PAN FRIED SPROUTS WITH HUMMUS, CHILLI, GINGER, PINE NUTS AND SESAME OIL £14 GRILLED FIGS WITH GOATS CHEESE, HONEY, WALNUTS & DORSET WATERCRESS £16 (VEGAN OPTION AVAILABLE) PAN-FRIED HALLOUMI WITH CAPER, CHILLI AND LIME VINAIGRETTE £14 (VEGAN OPTION AVAILABLE)

### LARGE PLATES

SEARED ENTRECÔTE OF BEEF WITH ROCKET AND SHAVED PARMESAN REGGIANO £30 PAN ROASTED IBERICO PORK FILLET WITH PEDRO XIMINEZ SAUCE £28 SAGE & PUMPKIN RAVIOLI WITH SAGE BUTTER AND TOASTED PINE NUTS £22 (VEGAN OPTION AVAILABLE) STEAMED LEMON SOLE FILLET WITH PICKLED GRAPE, ROAST GARLIC & PARSLEY DRESSING £23 PAN ROASTED GUINEA FOWL WITH WHITE BEAN STEW AND CAVOLO NERO £23 SMOKED FISH PLATTER WITH SMOKED SALMON, LOCH FYNE KILN ROASTED "HOT SMOKED" SALMON, HOME MADE MACKEREL PÂTÉ, HORSERADISH CREAM, CAPERBERRIES, CORNICHONS AND LIGHTLY TOASTED RYE BREAD £25

## **SIDE DISHES**



#### ALLERGENS – PLEASE TALK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES

