

Valentine's

MENU SPECIAL

AVAILABLE 13TH - 15TH FEB 5 - 8PM

STARTERS

Grilled sourdough ciabatta, olive oil & balsamic vinegar	£ 2.50	Scooping Gorgonzola with grilled sourdough ciabatta	£ 7.00
Gordal olives	£ 4.40	Chorizo with cider & sweet onions	£ 7.00
Anchovies marinated with olive oil & capers	£ 4.00	Cider steamed mussels with leek, garlic & Ivy House Farm cream	£9.50 - or as a main £13.50
Muhamara walnut & roast pepper dip with toasted seeds & a grilled sourdough ciabatta	£ 4.50	Whipped vegan blue cheese with lemon, & a grilled sourdough ciabatta	£ 7.00
Leigh On Sea cockles	£ 4.00		
Poole harbour oysters, served on ice with shallot vinegar tabasco & lemon	£ 3 each - £15 1/2 dozen		

MAINS

GRILLED LOBSTER	£28.00
Half grilled Dorset coast lobster in garlic butter	
CIDER STEAMED MUSSELS	£13.50
With leeks, garlic & Ivy House Farm cream	
VEGAN SPAETZLE	£14.95
(Small dumplings) with wild mushroom, purple sprouting, scorched garlic, vegan cheese & truffle oil	
RIB EYE 8 OZ STEAK	£28.00
30-day, dry-aged, locally reared rib eye steak, with onion rings & garlic butter	
Add green peppercorn & brandy cream sauce	£ 2.50

SIDES

Beef dripping chips	£ 3.00
Veggie chips	£ 3.00
Samphire, with olive oil, lemon & chilli	£ 5.00
Smashed potatoes with lemon & herbs	£ 4.00

PUDDINGS

 £8.00 each or two for £14.50!

Sticky Ginger Cake (Gluten-free & Vegan) with caramelised banana, rum & coconut salted caramel, & plant-based vanilla ice cream
Rachels goats cheese, Hobbs House fig bread, date, WR apple & brandy chutney
Passion fruit & raspberry mess with WR meringue & vanilla cream

LOBSTER SERVED

FEB 14TH
11.30AM - 8 PM

FEB 13th & 15th
5-8PM ONLY

FISH & CHIP
MENU ALSO
AVAILABLE

PROSECCO
GLASS £8.95
HALF BOTTLE £25
FULL BOTTLE £34.50

