



Nibbles

Olives, lemon, chilli & pimento £4 [gf, vg]

Padron peppers, sea salt £7 [gf, vg]

Korean BBQ pork burnt ends,
spring onions, chilli £8 [gf, d]

Starters

Roast cauliflower soup, chestnut dukkah, parsnip
crisps, truffle oil, sourdough £10 [vg]

Local mussels, white wine, cream, leeks, garlic,
parsley, sourdough {chips with main} £12/£24

Garlic & chilli king prawns, smoky chorizo sauce,
wasabi peas, sourdough £11

Wild mushroom & mozzarella arancini,
pickled shimeji, tarragon aioli £10 [gf, v]

Peppered beef fillet carpaccio, toasted pine nuts,
Lilliput capers, watercress, Parmesan croutons,
garlic oil £13

Dressed Devonshire crab & crayfish tail tian,
tobiko roe, cucumber, beetroot purée,
seeded crackers £13 [gf, d]

Lunch *Monday to Sunday: 12 – 4pm*

Crab brioche roll, radish, dill, pickles, chips £16 [d]

Roast ham & Westcombe Cheddar baguette,
mustard mayo, leaves, crisps £10.5 {add chips £2.5}

Aubergine & squash, carrot & cinnamon hummus
baguette, leaves, crisps £9.5 [vg] {add chips £2.5}

Ploughman's: Roasted ham, Westcombe Cheddar,
pork pie, pickled onion, apple, sourdough,
piccalilli £16

Vegetarian Ploughman's: Westcombe Cheddar,
carrot hummus, pickled onion, winter squash,
dressed tomato, apple, sourdough,
piccalilli £14 [v]

Kids

Smuggler's cheeseburger, chips & cucumber £10

Fish & chips, cucumber £10 [gf, d]

Tomato pasta £7 [d, vg] {ask for cheese}

Christmas by the beach

Looking for the perfect spot for your Christmas
party? Join us this festive season for diners, big or
small. Speak to the team to make a booking.

Food for Thought

We're delighted to have you with us beachside, why not
help us spread the love? A completely optional 50p will
be added to your food bill in support of our local food
bank. If you would prefer it be removed please just ask.

Mains

Anchor Fish Stew - bouillabaisse, dressed crab,
new potatoes, tarragon oil, rouille £POA [gf, d]

Battered haddock & chips,
pea purée, tartare sauce £20 [gf, d] {add wally £1}

Pistachio & tarragon stuffed chicken ballotine,
herb roasted Parmentier, red chard,
Chestnut mushroom fricassee £22 [gf]

Herb roasted cod fillet, king prawns, lobster bisque
velouté, saffron new potatoes, leeks & peas,
winter truffle £27 [gf]

Split lentil & chickpea dahl, courgette wrapped
vegan feta, carrot bhaji, smoked almonds,
pomegranate £17 [gf, vg]

Cheeseburger, Emmental, smoked bacon, lettuce,
diced onion, pickles, burger sauce, chips £18

Mac & Cheese - Dorset Blue Vinny & charred leek,
toasted hazelnuts, Parmesan,
parsley, panko crumb £17 [v]

Beef short rib, bone marrow pomme noisette,
braised shallots, beef jus, parsnip purée,
spiced carrots, Cavolo Nero crisps £26

Market fish, roasted fennel, samphire,
lemon & Lilliput caper butter £POA [gf]

To Share

Pie of the day with your choice of two sides
- allow 20 mins {for two} £39

Sides

Chips/cheesy chips £5/£6.5 [gf, v]

Buttered mashed potato/sautéed new potatoes £5 [gf, v]

Tenderstem broccoli, almonds £5 [gf, vg]

Spiced roast carrots, tahini & herbs £5 [gf, vg]

Sourdough bread, whipped butter £3 [v]

Sweets

Sticky toffee pudding, toffee sauce,
clotted cream £9 [v] {glass Pedro Ximénez £6}

Spiced apple, winter berry & golden raisin crumble,
vegan vanilla ice cream £9 [gf, vg]
{Sauternes 125ml £11.5}

Chocolate brownie, chocolate sauce, vanilla ice cream
£9 [gf, v] {dram of Frangelico £4}

Purbeck ice cream: strawberry, chocolate, vanilla, salted
caramel, mango sorbet £3.5 per scoop

All of our food is prepared in an environment where gluten is present. VAT at
current rate. Please ask your server for allergen information.
[gf] – gluten free. [vg] – vegan. [v] – vegetarian. [d] – dairy free.