

Supper Club

Monday to Thursday 4-8pm 13th October until 23rd October.

Two courses £22

Three courses £25

Starters

Honey roasted parsnip soup, parsnip crisps, garlic oil [gf, vg]

Salt cod fritters, lemon & garlic aioli, watercress

Carrot & cinnamon hummus, toasted pine nuts, kale crisps,
red vein sorrel, seeded crackers [gf, vg]

Mains

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

Madras spiced celeriac orzo, chilli & butternut squash,
herb dressed vegan feta, wilted spinach [gf, vg]

Roasted confit chicken leg, smoky chorizo sauce,
Parmentier potatoes, Cavolo Nero cabbage

Sharing pie of the day with your choice of two sides
- allow for 20 minutes {for two}

Desserts

Sticky toffee pudding, toffee sauce, clotted cream [v]

Spiced apple, winter berry & golden raisin crumble,
vegan vanilla ice cream [gf, vg]

2 scoops Purbeck ice cream: strawberry, chocolate, vanilla,
salted caramel, mango sorbet

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.