

Supper Club

Monday to Thursday 4-8pm, 3rd-27th November.

Two courses £22

Three courses £25

Starters

Butternut Squash & chilli soup, smoked almonds, paprika oil [gf, vg]

Salt cod fritters, anchovy emulsion, crispy leek [gf]

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]

Vegetarian wellington, crushed new potatoes, tenderstem broccoli, spiced tomato sauce [gf, vg]

Roasted confit chicken leg, buttery mash, cinnamon carrots, red wine gravy [gf]

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 — choose from: 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.