Supper Club

Monday to Thursday 4-8pm
2nd-26th November
Two courses £22
Three courses £25

Starters

Broccoli, spinach & stilton soup, crispy kale, sourdough, whipped butter [v]

Sirloin beef tartare, lilliput capers & soy sauce, rocket salad, sea salt crostini

Kholrabi 'tagliatelle', mushroom & vegetable broth, oregano crouton [gf, vg]

Mains

Local mussels, white wine, cream, garlic, leeks, parsley, sourdough

Red lentil & chickpea dahl, bang bang cauliflower, vegan palak feta,
carrot bhaji, pomegranate [gf, vg]

Seabass fillet, nduja crushed potatoes, rainbow chard, winter squash purée [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 [vg, gf]

Raspberry & lime posset, crushed pistachios, shortbread

2 scoops Purbeck ice cream - choose from: strawberry, chocolate, vanilla, coffee,
salted caramel, mango sorbet, vegan vanilla

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