

BREAKFAST (Served from 10am)

Toasted teacake & a hot drink	£6
Brunch offer - Dry cured back bacon sandwich or pork sausage sandwich & a tea or coffee	£9
Toast: Farmhouse or sourdough served with butter and jam/marmalade/lemon curd (V) (GFO)	£4
Warm croissant filled with Wiltshire ham & cheese	£6
Homemade sausage roll	£5
French omelette: Mushrooms & local cheese (V) (GF)	£9
Croque monsieur, croque madame + (£2), Croque smoked salmon (+£4)	£9
The 'Ritz' smoked salmon & scrambled eggs (GFO)	£12

LUNCH (served from 12pm)

£9 Menu

French omelette: Mushrooms & local cheese (V) (GF) OR Wiltshire ham and local cheddar (GF)

Croque monsieur, Croque madame (+£2), Croque smoked salmon (+£4)

Seasonal soup: Bread(V)

Cornish sardines with tapenade: Chargrilled sourdough

Freshly baked open baguette sandwiches with Winter slaw

Tuna mayonnaise & winter salad

Wiltshire ham and local cheddar

Chicken mayonnaise & winter salad

Deep fried whitebait & quadruple cooked chips - mayonnaise

The 'Ritz' smoked salmon & scrambled eggs (GFO)	£12
Hampshire venison ragu: Pappardelle pasta & local cheese	£18
Beef Bourguignon: Pomme puree, pearl onions & carrots (GF)	£18
Puy lentil salad & confit chicken thigh	£12
Purbeck trout rilette: Toasted baguette & pea shoots	£11
Cheesy polenta & mushroom ragout	£12

SIDES: @ all £5

Truffle & quadruple cooked cheesy chips Winter slaw Seasonal veg

Coffee & Tea

<i>Americano</i>	£3	
<i>Latte</i>	£3.70	
<i>Cappuccino</i>	£3.50	
<i>Flat White</i>		£3.30
<i>Mocha</i>		£3.75
<i>Hot Chocolate</i>	£3.75	
<i>Tea - ask for our selection</i>		
£3		
<i>Chai/Turmeric Latte</i>	£4	
<i>Alternative milks</i>	50p	

Breakfast Cocktails

<i>Mimosa: Champagne & OJ</i>	£13
<i>Bellin: Champagne & Peach Puree</i>	£11
<i>Breakfast Martini: Gin, marmalade, triple sec, lemon</i>	£13
<i>Crodino: Italian aperitif served with ice & orange</i>	£5

A selection of soft drinks & mocktails are available, please see our drinks menu

Liqueur Coffees

<i>Irish coffee: whiskey, cream</i>	£8	<i>Tia Maria coffee</i>	£8
<i>French coffee:cognac, cream</i>	£8	<i>Baileys coffee</i>	£8
		<i>Cointreau coffee</i>	£8

Championing Dorset & Hampshire independent producers

Almost all our vegetables are from local organic Farms in Ringwood or the IOW. Our bread is from BigWigs Bakery (Tuckton) and our cream & butter is from Meggy Moo's Dairy in Blandford, our charcuterie is also made in Blandford. Ninety percent of our cheeses are from Dorset or Hampshire and all our microgreens are from Ferndown. Our fish is supplied from Ashley Cross and our meats are sourced from Dorset and Hampshire. We exclusively use Dorset Sea Salt in the kitchen and our free range eggs come from Fluffets in Wimborne.