

## DINNER MENU

### NIBBLES:

<b>Nocellara olives:</b> (GF) (VE)	£5
<b>Local sourdough:</b> (V) Truffle butter	£3.5
<b>Dorset charcuterie selection:</b> Local ciabatta, chutney & sweet pickles	£10

### STARTERS:

<b>Heston's chicken liver parfait:</b> Toasted sourdough & chutney (GFO)	£12
<b>Smoked mackerel croquette:</b> Onion butter sauce, pickled turnip disc	£10
<b>Priory made smoked salmon pastrami:</b> Sourdough & hollandaise (GFO)	£12
<b>Wild mushroom bruschetta:</b> Toasted sourdough, garlic & butter (GFO)	£12
<b>Seasonal soup:</b> Bread (V) (GFO)	£9

### MAIN EVENT:

<b>Tandoori salmon:</b> (GF)	£24
Loch Duart Salmon, makhani sauce, mango puree, winter greens, quadruple cooked chips	
<b>Priory shepherd's pie:</b> (GF)	£18
Buttered mash, slow cooked lamb & root vegetables, winter greens	
<b>Hampshire venison ragu:</b> pasta, Lyburn Old Winchester cheese	£19
<b>Beef Bourguignon:</b> Pomme puree, pearl onions & carrots (GF)	£19
<b>Vegan shepherd's pie:</b> (GF) (V)	£18
Spiced lentils & root vegetables, smooth mash, winter greens	
<b>10oz Sirloin steak:</b>	£32
Quadruple cooked chips, veal jus & winter greens	
<b>Celeriac &amp; mushroom pithivier:</b>	
£22	
Mushroom gravy, quadruple cooked chips, winter greens	

### SIDES: @ all £5

*Truffle & Lyburn Old Winchester cheese chips    Seasonal veg    Pomme puree*

## **DESSERTS:**

*Please see our blackboard selection*

### **Championing Dorset & Hampshire independent producers**

Almost all our vegetables are from the organic Farms in Ringwood & 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 either Dorset or Hampshire and all our microgreens are from Ferndown. Our fish is supplied from Ashley Cross, our meats are locally sourced and we exclusively use Dorset Sea Salt.