

Valentines -Wednesday 14th February

Why not start with a cocktail?

<i>Cherry Fizz</i> - Old J cherry rum, maraschino & champagne	£15
<i>Cosmopolitan</i> - Vodka, cranberry, lime & cointreau	£12

NIBBLES

<i>Nocellara olives:</i> (GF) (VE)	£5
<i>Sourdough & truffle butter</i>	£3.50

STARTERS

<i>Seasonal soup:</i> Bread (VG) (GFO)	£9
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<i>Dorset smoked mackerel croquette:</i> Spilt butter onion & dill oil sauce, sweet pickled kohlrabi & micro herbs (GF)	£12
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<i>New Forest mushroom & pearl onion bruschetta:</i> (VG) (GFO)	£10
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<i>Shetland king scallop:</i> Cauliflower puree, chicken jus	£18
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<i>Ham hock potato cake:</i> Fried egg and chutney (GF)	£11
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<i>Dorset handpicked brown crab rarebit:</i> pickled apple discs & micro herbs	£12
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<i>Chicken liver parfait:</i> toasted bread & chutney	£12
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MAINS

<i>Tandoori monkfish:</i> Makhani butter sauce, mango chutney, chargrilled & glazed hispi & quadruple cooked chips	£28
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<i>Beef bourguignon:</i> Pomme puree, pearl onions & carrots (GF)	£20
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<i>Celeriac & mushroom pithivier:</i> (V) Mushroom sauce, quadruple cooked chips & seasonal greens	£18
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<i>Hampshire venison ragu:</i> Pappardelle pasta & Lyburn Old Winchester cheese	£18
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<i>Chateaubriand to share:</i> Fat chips, veal jus, chargrilled & glazed Hispi cabbage	£39pp
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<i>10oz Sirloin steak:</i> Quadruple cooked chips, veal jus & winter greens	£32
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<i>Polenta:</i> with creamy New Forset mushrooms & pearl onions (V)	£18
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SIDES

Truffle & cheese chips £5

Seasonal veg £4

Winter slaw £4

DESSERTS £8

The Priory sticky toffee pudding: Caramel sauce & ice cream

Ferrero brownie: Vanilla ice cream

Black Forest Dainty: Served with your choice of ice cream (VG)

Crumble of the day: with cream or ice cream

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

Liqueur Coffees

Irish coffee: whiskey, cream £8

Tia Maria coffee £8

French coffee:cognac, cream £8

Baileys coffee £8

Cointreau coffee £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.

