

EARLY EVENING MENU

2 Courses £24

Wed, Thurs, Friday & Saturday 17.00-19.00

Food to be ordered within this time frame

NIBBLES

Nocellara olives: (GF) (VE)

£5

Sourdough & truffle butter

£8.50

STARTERS

Seasonal soup: Bread (VG) (GFO)

Dorset smoked mackerel croquette: Spilt butter onion & dill oil sauce, sweet pickled kohlrabi & micro herbs (GF)

New Forest mushroom & pearl onion bruschetta: (VG) (GFO)

Ham hock potato cake: Fried egg and chutney (GF)

Purbeck trout rillette: Toasted baguette slices & pea shoots (GFO)

Dorset handpicked brown crab rarebit: pickled apple discs & micro herbs

MAINS

Priory shepherd's pie: Slow cooked spiced lamb leg & winter greens

Beef bourguignon: Pomme puree, pearl onions & carrots (GF)

Celeriac & mushroom pithivier: (V) Mushroom sauce, quadruple cooked chips & seasonal greens

Hampshire venison ragu: Pappardelle pasta & Lyburn Old Winchester cheese

Steak & frites: 10 oz bavette steak, quadruple cooked chips, braised roscoff onion and Cafe de Paris butter, (sirloin steak £6 supplement)
(Veal jus £3 supplement)

Cheesy polenta with New Forest mushroom ragout (V)

Roscoff onion tarte tatin: Winter slaw & quadruple cooked chips (V)

SIDES

Truffle & cheese chips £5

Seasonal veg £4

Winter slaw £4

DESSERTS (See blackboard) £8