



## Set Menu

Minimum 4 people

2 day pre-order / 7 day pre-order for groups of 16+ guests

£59pp

### STARTERS TO SHARE

English Burrata, Isle of Wight Tomatoes, Pistachio Granola (*v/d/sd/g/n*)

+

Cherry Smoked Beetroot Salmon, Lemon-Crème Fraîche, Smoked Chilli Jam, Bread Crisp (*f/sd/g/s/d*)

+

Full Blood Wagyu Tartare, Spicy Ketchup & Cured-Oak Smoked Egg Yolk (*sd/m/e/f*)

### MAINS

Your choice from:

300g Rib Eye

200g Fillet

225g Wagyu Rump

Fish course from our current menu

Served with your choices of sauce:

Peppercorn (*f/g/d/sd*) — Blue Cheese (*v/d*) — Red Wine (*sd*) — Garlic Butter (*v/d*)

Choose your own side:

Broccoli, Garlic & Chilli (*vg*)

Chunky Chips (*vg*)

Mix Leaf Salad (*vg/sd*)

### DESSERTS TO SHARE

Baked Ricotta Cheesecake, Raspberry Sorbet & White Chocolate Sauce (*v/d/g/e*)

Dorset Blue Vinny, Green Tomato Chutney, Celery & Crackers (*v/d/g/sd/c*)

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (*v/d/g/e*)

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (*v*) Vegan (*vg*) Celery (*c*) Cereals containing gluten (*g*) Crustacean (*cr*) Eggs (*e*) Fish (*f*) Lupin (*l*)  
Dairy (*d*) Molluscs (*mol*) Mustard (*m*) Nuts (*n*) Peanuts (*pn*) Sesame Seeds (*ss*) Soya (*s*) Sulphur (*sd*)