



Summer à la carte menu

Starters

Chilled pea soup with smoked bacon	6.50
Carpaccio of beef with wild rocket leaves and Parmesan biscuit	9.50
Thai fish cakes with peanut sauce and sweet chilli dip	8.50
Dorset crab and avocado cocktail with gazpacho	10.50
Caesar salad with crispy bacon, anchovies and garlic croûtons	6.50
Goats' cheese, strawberry and pine nut salad with sweet mustard dressing	6.50
Chopped salad with vinaigrette	5.50

Main courses

Rump of lamb with a herb crust, sautéed spinach and beetroot sauce	18.50
Bea Tollman's chopped steak with Café de Paris butter and chunky chips	22.50
Seared sea trout with crushed new potatoes and spring onions	16.50
Battered fish and chips with mushy peas and tartare sauce	14.50
Prawn stroganoff with basmati rice	16.50
Pasta primavera	13.50

V.A.T included at the current standard rate

All prices are subject to a discretionary 12.5% service charge

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies



From the grill

14oz Barnsley lamb chop with vine tomatoes and chunky chips	17.50
8oz 'Smokey' beef burger with Cheddar cheese and bacon	16.50
6oz Wagyu beef burger with truffle and Parmesan chips	19.50
Grilled chicken, bacon and avocado Cobb salad	16.50
Bratwurst with sauerkraut and Dijon mustard	12.50
Salmon suprême with fennel and watercress salad and pesto dressing	16.50
Whole Dover sole with new potatoes and creamed spinach	38.00

Side dishes 3.50

- Chunky chips
- Creamed spinach
- Portabella mushrooms
- Seasonal vegetables
- Mixed or green salad

Desserts

Baked vanilla cheesecake with honey comb ice cream	6.50
Bea's Tollman's rice pudding with salted caramel sauce and candied mixed nuts	6.50
Banana and coffee ice cream sundae	6.50
Eton mess with white chocolate and pistachios	6.50
Assorted ice creams and sorbets	5.50
Selection of British cheese with quince jelly and Scottish oatcakes	9.50