

## **The Seaside Boarding House Dinner**

Sourdough & salted butter 3 / Portland oyster - natural or Vietnamese dressing 3.5  
Whipped cod's roe & crackers 5 / Croquette 3.5 / Fried baby squid, cumin, fennel & chilli 7

2 courses 20 / 3 courses 25

Jerusalem artichoke, cashew cream, olives & hot sauce  
Twice-baked Westcombe cheddar souffle, chard & hazelnuts  
Skate fishcake, warm tartare sauce  
Rare roast beef, radish, beef fat toast & horseradish

Salt baked celeriac, butterbeans, kale & truffled labneh  
Lamb rump, ragu, clapsnot & green sauce  
Steamed mussels, grilled sourdough, scrumpy cream & bay

Vanilla ice cream & sea salted caramel  
Ginger loaf, brandy custard & walnuts  
Apple tarte tatin, bay ice cream

### **Catch of the day**

Portland crab thermidor tartlet & pickled fennel 16  
Brill roasted on the bone, cockles, clams & seaweed 28  
Fillet of wild sea bass, szechuan & tofu sauce 30

Chips 5 / Mashed potato, smoked butter & chanterelles 7 / Winter greens, lemon, chilli & olive oil 5  
Shaved cabbage, hazelnut, parmesan & truffle salad 6 / Tamarisk Farm leaf, walnut & pear salad 6  
Caesar salad 5

Home churned ices 3 per scoop  
Petits fours 5                      Cheese 10