



Bread & butter 3.5
Portland oyster natural / Vietnamese 3.5
Croquette 3.5
Whipped cod's roe & crackers 5
Fried baby squid, cumin, fennel & chilli 7

WINTER

2 courses 20

3 courses 25

Pumpkin risotto, aged parmesan, sage & chestnut
Twice-baked Westcombe cheddar soufflé, spinach & hazelnuts
Lyme Bay fish soup, rouille & croutons
Pork & rabbit terrine, chicory, mustard & cornichons

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Slow cooked celeriac, white beans, kale & labneh
Confit Devon duck leg, potato dauphinoise,
watercress & pickled prune
Tagliatelle of Cornish mussels, anchovy,
tomato, black olive & capers
Catch of the day, charred lemon & oregano *

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

Vanilla ice cream & sea salted caramel
Ginger loaf, toffee sauce, walnut, & Jersey cream
Apple tarte tatin & bay leaf ice cream
Ice cream

Petite fours 5
Cheese 10

BAR MENU

12 - 9pm

SBH ham croquette 2.5
Gordal olives 4
Portland Pearl oyster Natural / Vietnamese 3.5
Pork pie 5
Famous giant beans, citrus zest & olive oil 7
Cheese, chutney & onion seed crackers 9
Fish soup, cider brandy, rouille 9
Baby squid, fennel, chilli, cumin & aioli 7
Chips 4
Portland crab on toast, pickled fennel, lemon & mayonnaise 16
SBH beefburger, bacon jam, baby gem & red onion 20
Battered cod & chips, gherkin, mushy peas & lemon 20

