

## Lunch with Friends

2 courses £29.50 3 courses £33.50

### PIGGY BITS (£4.95 each)

Beetroot Hummus & Crackers  
Cavolo Nero & Garlic Pin Wheels

BBQ Pork Belly & Pickled Fennel  
Air Dried Ham & Cheddar Fritters

Fish Fingers & Rubies Ketchup  
Smoked Trout Pate & Sourdough Toast

### STARTERS

**Berry Hill Leek & Potato Soup**  
Truffle Oil & Focaccia Croutons

**Purbeck Venison & Smoked Bacon Terrine**  
Crab Apple Jelly & Mustard Leaf

**Grilled Sardines**

Lemon, Caper & Parsley Butter

### PURBECK & COAST

**Cedar Organic Lamb Faggot**  
Bashed Neeps, Kale & Red Wine Sauce

**Brixham Flounder Fillets**  
Crushed Potatoes, Foraged Alexander & Lemon Dressing

**Pig Cut White Wine Risotto**  
Berry Hill Leeks & Blue Vinny

**Little Acorn Farm Pork Shoulder**  
Garden Greens & Wholegrain Mustard Sauce (£5 Supplement)

### SIDES - £4.75 each

Garden Greens Walled Garden Salad & Seeds Thrice Cooked Chips

## PUDDINGS

Trinity Burnt Cream

'Simple as that!'

Preserved Blueberry & Hazelnut Flan

Organic Keffir & Brown Sugar Ice Cream

'Our' Marmalade Gin & Tonic Jelly

New Season Blood Orange

Cranbourne Blue on Sourdough

New Forest Chutney (£3 Supplement)

## ANYTHING ELSE TO FINISH?

Piggy Fours £6.50

Tea & Coffee £3.50-£4.50

Hot Chocolate £4.25

## PUDDING TIPPLE

Espresso Martini – Chase Vodka, Conker Cold Brew, Pedro Ximenez, Espresso £12

Homemade Limoncello 50ml £8

Delamain Collection Revelation Malaville 25ml £20

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.  
We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could have done better.