



AVAILABLE 5pm - 9pm

GRAZING PLATE

Gordal olives, scooping gorgonzola, smashed avocado, grilled ciabatta

EAT REAL CHARCUTERIE

White pepper & fennel salami & oak smoked wild venison chorizo

CORNISH SCALLOPS

Pan seared scallop, crab cake, crab bisque

LAMB KOFTA

Grilled spiced lamb and apricot kofta, pea humus, yoghurt

DORSET OYSTERS

Served on ice with shallot vinegar, tabasco and lemon

SWEET CHILLI CAULIFLOWER VG/DF/GF

Cauliflower fried in chickpea batter, rolled in sweet chilli sauce, basil, mint and spring onion with homemade kimchi

MONGERS MIXED GRILL

A selection of fish and shellfish, fresh from our fish counter, grilled, drizzled with lemon herb butter and crab mayo

GRILLED LOBSTER

Half South West coast lobster, grilled and drizzled with garlic butter, rocket

PRIME SIRLOIN 80Z STEAK

30-day aged, locally reared sirloin steak, grilled & drizzled in garlic butter, onion rings and rocket

Add green peppercorn & brandy cream sauce

SHARING BOARD

Sticky, smokey White Row pork belly, fried chicken in Cajun crumb, grilled and buttered corn on the cob, smoked cheesy nachos grilled with tomato & jalapeño chilli salsa, coleslaw

SMALL LARGE

£8.00 £15.00

£4.25 £8.25

£9.95 £17.95

£8.75 £15.95

£3 each - £15 1/2 dozen

£7.25 £13.95

£21.95

£26.75

£27.95

£3.00

£36.00

SIDES

BEEF DRIPPING CHIPS £3.00 VEGGIE CHIPS (GF) £3.00 BASHED POTATOES (VG/DF/GF) £4.00
WHITE ROW GREENS. TOASTED PUMPKIN SEED, CHILLI, LEMON £4.00
GREEN LEAF SALAD £3.00

PUDDINGS £8.00 each or two for £14.50!

Daily steamed sponge, black forest cherry & chocolate sponge with Kirsch & vanilla custard

White chocolate panna cotta, prosecco jelly, basil strawberries

Sorbet sundae (VG, DF, GF), mango & raspberry sorbet, passion fruit & mango curd, plant based vanilla ice cream

**FISH & CHIP
MENU ALSO
AVAILABLE**