

# ARTISAN GRILL

## TO START

SELECTION OF BRITISH CHARCUTERIE FROM CANNON AND CANNON WITH GHERKINS WITH GARLIC, ROSEMARY BREAD

£10.00 to share

ITALIAN BURRATA, HEIRLOOM TOMATOES, GRILLED SOUR DOUGH BREAD AND GAZPACHO SAUCE (V)

£8.00

BRITISH AIR DRIED OX SPRINGS HAM WITH PICKLES AND SOUR DOUGH BREAD

50g £6.50 • 100g £11.00

FRESH CROMER CRAB SALAD, CHARRED CORN AND CHILLI RELISH, MARINATED DAIKON FRIZZY SALAD

£7.95

HOMEMADE SOUP WITH GRILLED FOCACCIA (V)

£6.50

HEREFORDSHIRE, WYE VALLEY ASPARAGUS, POACHED FREE RANGE EGG, LEMON AND TARRAGON HOLLANDAISE, PISTACHIO, HAZELNUT CRUMBLE, NORFOLK CRESS (V) (N)

£10.00

SOUR DOUGH BREAD BOARD WITH BUTTER AND CORNISH SEA SALT (V)

£3.00

MIXED HARLEQUIN OLIVES (V)

£3.00

## FISH FROM THE BRITISH ISLES

GRILLED STONE BASS

Romanesco, Seasonal Sprouting, Sugar Snaps, Asparagus, Yogurt and Herb Dressing

£16.95

STEAMED SCOTTISH SALMON

Green Beans, Rainbow Chard, Escabeche Dressing, Fresh Anchovies, Roasted Garlic

£16.00

## VEGETARIAN

BEETROOT GNOCCHI (V)

Sweet Curry Sauce, Parmesan Shavings

£15.50

PORTOBELLO MUSHROOMS (V)

Wye Valley Asparagus, Heirloom Tomatoes, Swiss Chard, Pumpkin Seeds, Maple and Mustard Dressing

£15.00

## LOCAL FARMED CHARGRILLED MEATS

All served with Vine Tomatoes, Field Mushrooms and Fat Chips

**SIDES** All £4.00

Chips  
Mashed Potato  
Sautéed Swiss Chard  
Portobello Mushrooms  
Green Beans and Sugar Snaps

**SAUCES** All £2.50

Béarnaise  
Café de Paris Butter  
Green Peppercorn

**SALADS** All £4.00

Mixed Salad, House Dressing  
Seasonal Tomato and Basil

28 DAY AGED RARE BREED  
200G FILLET STEAK

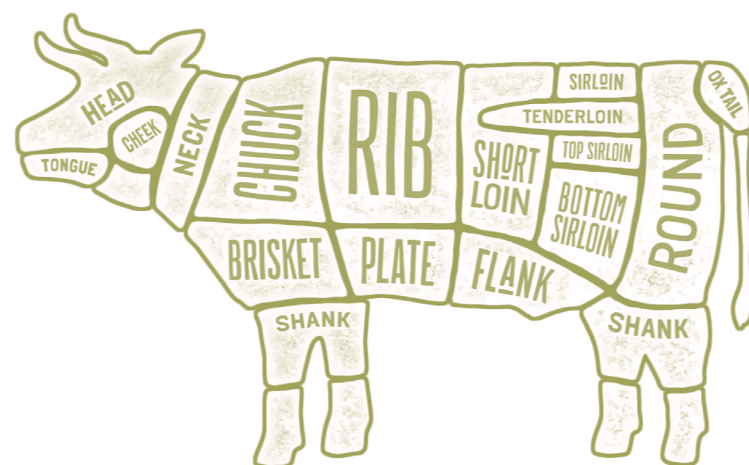
£31.00

28 DAY AGED RARE BREED  
250G RIB EYE STEAK

£29.00

250G SIRLOIN STEAK

£24.00



## CHEESES FROM BRITAIN

SELECTION OF PAXTON AND WHITFIELD BRITISH CHEESES

Quince Jelly, Grapes and Crackers

Please ask your waiter/waitress

£10.50

## PUDDINGS

All at £7.00

HOMEMADE ARTISAN TIRAMISU

Savoia di Biscuits, Mascarpone Cream, Espresso and Amaretto Liqueur

EATON MESS

Raspberries, Strawberries, Fresh Cream, Meringue

SELECTION OF DORSET MADE ICE CREAM

Vanilla, Strawberry, Chocolate

HONEYCOMB ICE CREAM

With a Drizzle of Local Honey, Chocolate and Nut Tuile (N)

DARK CHOCOLATE & HAZELNUT SPHERE

Edible Gold Dust, Raspberry Sauce



## LOCALLY FARMED MEATS

ROASTED BLACK FACE SALT MARSH  
LAMB RUMP

Sautéed Forest Mushrooms, Fava beans, Burnt Shallot, Pea Emulsion, Rosebud Jus

£18.95

BREADED ESCALOPE OF VEAL 'SNITZEL'

Honey and Mustard Warm Potato Salad, Fried Free Range Egg, Caper and Lemon Butter

£19.50

GRILLED YORKSHIRE HERB FED  
CHICKEN BREAST

Caramelised Baby Gem, Truffle Potato Purée, Chicken Croquettes, Jasmine, Blood Orange Gel

£16.50