THE SOCIAL TABLE

Indulgent & Full of Flavour - share between two, or order a few for the table!

Marinated Olives *NGCI, VE* ***4***

Baked Camembert *V; Whole baked camembert, rosemary, garlic, honey, crusty baguette,* ***15***

Pull-Apart Garlic & Cheese Loaf *V; Stuffed with garlic butter, melted mozzarella, parsley,* ***8***

Crispy Squid Basket*; Salt & pepper squid, chipotle mayo, lime,* ***16***

Smoked Mackerel Pâté*; Horseradish crème fraîche, pickled shallot, crudités, sourdough crisps,* ***16***

South Deep Charcuterie Board*; Real Cure fennel & white pepper salami, Hartgrove coppa, wild venison chorizo, prosciutto crudo, Gruyère, cornichons, pickled onions, sourdough crisps,* ***18***

MAINS

Steak Frites *NGCI; Flash-grilled bavette, peppercorn sauce, baby leaf & shallot salad, skin-on fries,* ***22***

Crab Linguine*; Dorset crab, chilli, garlic, shallot, lemon, parsley, linguine,* ***20***

Beer Battered Haddock & Chips*; Tartare sauce, mushy peas & skin-on fries,* ***18***

Beef Burger*; 6oz patty, American cheese, gherkins, tomato, baby gem, burger sauce, skin-on fries,* ***18***

Aubergine Parmigiana *V, VEO; Roasted aubergine, San Marzano tomato, basil, mozzarella, crusty baguette,* ***15***

Fish Pie*; Market fish, creamy sauce, lemon, parsley, buttery mash,* ***18***

EXTRAS

Baby Gem & Parmesan *NGCI, V* ***5*** • ***Skin-on Fries*** *NGCI, VE* ***4***

Truffle & Parmesan Fries *V* ***6*** • ***Tenderstem Broccoli*** *NGCI, V* ***4***

SWEET TREATS

Apple & Blackberry Crumble *V; With cream or vanilla ice cream,* ***8***

Warm Chocolate Brownie *V, NGCI; Dark chocolate sauce, vanilla ice cream,* ***8***

Basque Cheesecake *V; Berry compote,* ***8***

Selection of Ice Creams & Sorbets *V, VEO; 3 scoops,* ***6***

V – Vegetarian VE – Vegan NGCI – No Gluten Containing Ingredients VEO – Vegan Option Available