



DECEMBER MENU

WE LOVINGLY CREATE A NEW MENU EVERY MONTH FILLED WITH DELICIOUS MEALS MADE FROM FRESH, LOCAL AND SEASONAL PRODUCE!

Nibbles

Bite sized treats to enjoy before or with your meal

BALSAMIC PICKLED ONIONS (vg)	3
CRISPY SPICED SESAME PEANUTS (vg)	3
CHILLI & GARLIC PITTED OLIVES (vg, gf)	3.5
FETA STUFFED PEPPADEW PEPPERS (gf)	4
HOME BAKED BREAD WITH FLAVOURED BUTTER, OLIVE OIL & BALSAMIC VINEGAR (vgo, gfo)	4.5
TWO POOLE BAY OYSTERS	6
STRAIGHT UP LEMON & SHALLOT VINEGAR (gf)	
OR	
BAKED WITH VINTAGE BARBER'S CHEDDAR RAREBIT (gf)	

Small Plates

Enjoy as a starter, mix and match together or go large as a main!

ROASTED CELERIAC SOUP (vg, gfo)	7.5 / 14
<i>With chive oil, crispy onions and home baked bread</i>	
POTTED BROWN SHRIMP (gfo)	9 / 17
<i>Dorset crab, saffron & citrus mayonnaise, rocket & toast</i>	
CRISPY CHICKEN WINGS OR TEMPURA TENDERSTEM BROCCOLI (vg)	8.5 / 16
<i>With home made red pepper ketchup, basil & lime</i>	
BAKED SOMERSET CAMEMBERT (gfo)	12
<i>Topped with clementine, cranberries, rosemary & honey served with home baked bread & pitta</i>	

Sides

Who doesn't enjoy a little bit extra?!

SIDE SALAD WITH CRISPY ONIONS & TRULY'S VINAIGRETTE (v, gf)	3.5
SKINNY FRIES (v, gf)	3.5
TRIPLE COOKED CHUNKY CHIPS (v, gf)	3.5

Big Plates

Modern classics with a Truly's twist!

TRUFFLED VEGETABLE LASAGNE (vg)	17
<i>Roasted ratte potatoes, squash & courgette</i>	
BOUILLABAISSE (gfo)	19
<i>Traditional French seafood stew with hake, prawns, mussels & a Poole bay oyster, served with rouille, croutons & gruyere cheese</i>	
BREAST OF FREE RANGE CHICKEN (gf)	18
<i>Griddled potato & truffle terrine, buttered kale, chasseur sauce</i>	
PAN ROASTED VENISON (gf)	20.5
<i>Blackberry puree, honey & thyme roasted turnips, parmentier potatoes, granny Smith apple, juniper scented jus</i>	
CHATEAUBRIAND (Pre-order recommended) (gf)	60
<i>For two to share served with chunky thrice cooked chips, garlic & thyme roasted portobello mushroom & vine plum tomato, peppercorn sauce and watercress</i>	
LOBSTER THERMIDOR (Pre-order recommended)	56
<i>For two to share poached lobster glazed with a creamy sauce finished with vermouth, dijon mustard, chives & gruyere cheese, served with seasoned skinny fries, garlic aioli and seasonal salad (gfo)</i>	

Desserts

A truly scrumptious way to end your meal

DARK CHOCOLATE & HAZELNUT DELICE	7.5
<i>Passion fruit, crispy raspberries (gf)</i>	
COMICE PEAR STRUDEL (vg)	7.5
<i>Golden raisins, oat milk custard & nutmeg</i>	
CONKER COLD BREW TIRAMISU	7.5
<i>Mascarpone cream, chocolate sponge, coffee syrup</i>	
LOCAL CHEESE BOARD	
<i>See blackboard for cheeses</i>	

vg = vegan
gf = gluten free
gfo = gluten free option available