



SEPTEMBER 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

SALTED CHILLI HABAS FRITAS	2.5
BALSAMIC PICKLED ONIONS	3
SMOKEY SALAMANCA PITTED OLIVES	3.5
TOASTED MIXED NUTS WITH GARLIC & ROSEMARY	3.5
SERRANO HAM, FRESH FIGS WITH ISLE OF WIGHT BLUE CHEESE	4
FRESHLY BAKED BREAD WITH FLAVOURED BUTTER, OLIVE OIL & BALSAMIC VINEGAR	4
TWO POOLE BAY OYSTERS STRAIGHT UP LEMON & SHALLOT VINEGAR OR BAKED WITH VINTAGE BARBER'S CHEDDAR RAREBIT	6

Small Plates

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

PITTA PLATTER (v) <i>Roasted beetroot houmous, pickled walnuts, gremolata, feta and warm pittas</i>	6.5 / 11
CORNISH SARDINE BRUSCHETTA <i>Spiced tomato compote, rocket, crispy onions</i>	7.5 / 14
SMOKED CHICKEN SALAD <i>With fresh mango, avocado mayonnaise, crushed peanuts, basil</i>	8.5 / 16
BAKED SOMERSET CAMEMBERT <i>Rosemary, scallions, sweetcorn, black garlic, & honey, served with home baked bread & pitta</i>	12

v = vegan
gf = gluten free

Big Plates

Modern classics with a Truly's twist!

CREAMY SOFT POLENTA (v, gf) <i>Sauteed shimeji mushrooms & shallot, chive oil, watercress, cep powder, prosciutto sheese</i>	16.5
MOULES FRITES <i>Steamed mussels with garlic, shallot, cream & herbs, served with home baked bread & skinny fries</i>	15.5
LAMB DUET <i>Roast rump and braised breast, sweet potato pavé, griddled peach, cavolo Nero crisp</i>	18
SALMON & DORSET CRAB KIEV <i>Broad beans, tomato & chervil vinaigrette, seasonal salad</i>	18
CONFIT DUCK LEG <i>Red onion & balsamic tatin, buttered green beans, red currant jus</i>	18
WHOLE CRACKED BROWN CRAB <i>Garlic & herb mayonnaise, homemaker bread, lemon & seasonal salad</i>	28
CHATEAUBRIAND (Pre-order recommended) <i>For two to share served with chunky thrice cooked chips, garlic & thyme roasted portobello mushroom & vine plum tomato, sauce bearnaise, watercress</i>	60
LOBSTER THERMIDOR (Pre-order recommended) <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</i>	56

Sides & Sauces

Who doesn't enjoy a little bit extra?!

SIDE SALAD WITH CRISPY ONIONS & TRULY'S VINAIGRETTE (v, gf)	3.5
DILL PICKLES (v, gf)	3
SKINNY FRIES (v, gf)	3
TRIPLE COOKED CHUNKY CHIPS (v, gf)	3.5
GARLIC & HERB MAYONNAISE, SRIRACHA	2.5