

Monday 25th March 2024

Aperitifs Old Fashioned Paper Plane	£11.50 £12.00	Seasonal Cocktails Hibiscus Gimlet Tommy's Cazcabel Margarita	£ 9.50 £11.50
To Begin Half a dozen Jersey Royal oysters with shallot vinaigrette and lemon			£24.00/£48.00
StartersBurrata with muhammara, harissa yogurt, pomegranate and mint (v)Foie gras and chicken liver parfait with white wine jelly and toasted briocheCaesar salad with anchovies, parmesan and soft boiled egg (add crispy chicken - £8.00)Scallop ceviche with wasabi mayonnaise, whipped avocado, jalapeño, honey and yuzu dressingSalmon and smoked haddock fishcake with dressed Dorset crab, black pepper hollandaise and chives			£12.50 £12.00 £11.00/£19.00 £18.00 £15.00
Main CoursesBraised beef short rib with mussels and wild garlic veloutéPappardelle of Tuscan pork and fennel ragu with parmesan, fried crumb lemon and chiliChicken schnitzel with 'nduja butter sauce, fried egg, romaine lettuce and ranch dressingTagliatelle of morels with shallot cream, asparagus, brioche crumb and wild garlic pistou (v)			£29.00 £13.50/£26.00 £25.50 £27.50
Pub Classics Beer-battered haddock and chips with tartar sauce, mushy peas and curry sauce Braised featherblade with truffle mayonnaise, kale, triple cooked truffle and parmesan chips The Apollo Arms cheeseburger with brioche bun, house burger sauce and fries (add bacon - £2.50) Flat iron steak with cowboy butter, red wine jus, triple cooked chips, pickled onions rings and watercress			£19.50 £26.50 £16.50 £24.00
Sides Aspen fries Triple cooked chips	£ 6.00 £ 6.00	Green beans with garlic and parm Tenderstem broccoli with harissa	
Desserts Crème brûlée Hot chocolate fondant with pistachio ice cream (n) Capezanna olive oil ice cream with Maldon sea salt Sticky toffee pudding with banana and vanilla ice cream A selection of British and Irish cheese with spiced honey and crackers			£10.50 £13.50 £ 9.00 £13.50 £16.00
To Finish Coffee or infusions with chocolate truffles	3		£ 5.50