



---

## COCKTAIL HOUR SAMPLE MENU

### 6 pm - 7 pm Daily

---

#### COCKTAILS

CLASSIC MARTINI – Vodka or Gin

NEGRONI – Campari, Gin, Red Vermouth

MANHATTAN – Red Vermouth, Whisky, Angostura bitters

SPICED MULE – Rum, Lime, Ginger Beer

PANOMA – Seedlip, Lime Juice, Grapefruit Juice

DORSET BUBBLES – Bride Valley Crémant

#### SMALL PLATES

CHESIL SMOKERY SALMON, Red Onion, Baby Capers (F,Sd)

LOCAL GOAT CHEESE, Watermelon, Pistachio, Aged Balsamic (D,N,Sd)

SPRING PEA AND HAM ARANCINI, Mustard Mayonnaise (D,E,G,Mu)

CURED MEATS, Cornichons, Sour Dough (Sd)

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo)  
Mustard (Mu), Nuts (N), Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

one of each £18.50 per person  
each additional plate £6 or cocktail £12.50

---