



The Cart Shed Menu

Please note a 10% discretionary service charge will be added to your bill.

Available in The Cart Shed 5:30pm-8:30pm

Nibbles

Focaccia 4.50 | Olives 5 | Cured Meats 12

Small Plates

Roasted Mushroom Parfait, Pickled Shimeji & Garlic Crostini 14
Braised Pork Cheek, Celeriac, Black Garlic & Sage 14
Lyme Bay Scallop & Smoked Haddock Croquette, Cauliflower Puree & Dill 14
Crispy Layered Potato, Nduja & Smoked Cheese 13

Bigger Plates

Balson's Sirloin Steak, Chicken Jus Gras, Roasted Shallots & Treviso 31
Kimchi Risotto, Slow Cooked Hen's Egg, Seaweed, Parmesan & Sesame 24
Pan-Roasted Gilt-Head Bream, Chablis Velouté, Brown Shrimp, Mussels & Saffron Potato 26
Grass Fed 6oz Beef Burger, Balson's Streaky Bacon, Smoked Dorset Red & Fries 24
Celeriac, Cavolo Nero & Oyster Mushroom in Pastry, Roasted Root Vegetable & Truffle Jus 26

Sides

Tenderstem Broccoli, Tahini Lemon Dressing & Old Winchester 8
Crushed Crispy Potato, Chilli Mayo, Smoked Almonds & Dorset Red 6
Skin on Fries 5 | Garden Salad 5

Dessert

Affogato, Vanilla Gelato, Goose & Badger Espresso 8
Triple Chocolate Brownie & Local Vanilla Gelato 12
Almond Set Cream, Blackberry Jelly & Toasted White Chocolate 11
Amaretto Tiramisu 9

Baboo Gelato Scoop 3
Seasonal Flavours, Vegan Flavours, Sorbet
Dessert Wine Monbazillac, Domaine de Grange 75ml 9

Cheese Board

Dorset Red, Somerset Brie, Coastal Cheddar - Cheese for 1: 14 Cheese for 2: 26
Local Charcuterie Board For Two 32
Dorset Red, Somerset Brie, Coastal Cheddar - Bresaola, Chorizo, Salami

*Please note, although we will do our best, due to the size and versatility of our kitchen we are unable to guarantee the total absence of allergens.
Please speak to us about any allergies and we will let you know what is suitable or amendable.*
