

SOULSHINE

Wet your whistle

Soulshine Seasonal Fizz £11 Castlewood Sparkling Brut NV £9.5
Boulevardier £9 (Bourbon, Vermut, Campari) Negroni £9
Revolver £9 (Bourbon, Campari, G&B coffee liqueur)

Nibbles

Dill pickled turnips £3.75 vg Tamari toasted pumpkin seeds £3.75 vg
Pelotin olives £3.75 vg Roasted fava beans with lime & chilli £3.75 vg

Sharer Plates

Sourdough & butter or with olive oil & Pedro Ximinez balsamic vinegar £4.5 v/vg
Grilled sourdough with tapenade £4 (1pc) vg
Portland princess oysters with Soulshine hot sauce £6 (two)
Baked Portland princess oysters with kimchi butter & crumbs £7 (two)
Baron Bigod (raw milk farmhouse brie) salted walnuts & Devon honey £8.5
Dorset venison, pork & sloe salami with cornichons £9
Marinated anchovies with Honest Toil olive oil £8
Split pea hummus, caramelised onion, turkish chilli & za'atar £7.5 vg

Purple sprouted broccoli, peanut rāyu, squash & apple puree £9.5 vg
Roast potatoes with wild garlic aioli & pickled red onions £6.5 vg
Nick's mushrooms, pearl barley, raw celeriac, herbs & hazelnut vinigrette £10 vg
Cauliflower, chilli & Spring garlic, green tahini, seeds & smoked quinoa £9 vg

Gurnard fillet, Dorset nduja, organic salad, lemon & wild garilc aioli £19
Bellair Haye Pork loin, crackling, mustard onions, grilled radicchio & cider £17
Venison & mushroom ragu, English chickpeas, crispy kale & Old Winchester £16

Pudding

Rhubarb Granita £4.5 Apple granita £4.5. with a shot of Sapling Vodka +£3.5
Affogato with cinnamon parfait £7 gf
Burnt Basque cheesecake, caramel, blood orange & Devon Rum £8 gf
Croissant bread & butter pudding, chocolate fudge sauce & cream £8

***Please inform a member of staff of any allergies or dietary requests**