

EVENING MENU

17:00 - 20:00

Gazing & Grazing Nibbles

BH24 Sourdough/Smoked Butter £3.5 (V) • Marinated Olives £3.5 (GF) (VE)
Charcuterie Plate £8 • Smoked Seafood Plate £8



TO START

Crab Crumpet - £10

Brown Crab Butter, White Crab, Poached Egg, Chive & Brown Crab Mayo

Prosciutto Crudo Tartine - £10

Herbed Blue Cheese, Apricot Jam, Bacon Jam, Rocket & Caramelised Onion

Cornish Mussels - £10

Grown on ropes in the Rivers of Cornwall & cooked in Butter, White Wine, Garlic, Celery, White Onion & Cream. Finished with Parsley, Served with Toasted Sourdough

Beets - £8

Smoked, Roasted, Pickled, Crisps, Puree, Goats Cheese Mousse & Almonds

South Deep Soup - £6.5

Showcasing Chef's choice of Fresh, Local & Seasonal Produce, Served with Toasted BH24 Sourdough



THE MAIN EVENT

Cornish Mussels - £17

Fresh Cornish Mussels cooked in Butter, White Wine, Garlic, Celery, White Onion & Cream. Finished with Parsley, Served with Toasted Sourdough & Fries

Grilled Plaice - £18

Parmesan Gnocchi, Wild Mushrooms, Butternut Squash & Caper Brown Butter

Roasted Free Range Chicken Breast - £15

Wilted Seasonal Greens, Slow Cooked Carrots & a Chicken Jus

South Deep Sirloin Steak - £24

Choice of Peppercorn or Bearnaise Sauce, Thick Cut Chips & Watercress & Homemade Onion Rings

Cauliflower Steak - £14

Onion Bhaji, Mango Chutney, Pakoras, Coriander Oil & Crispy Spiced Kale

South Deep Fish Stew - £15

A Selection of Chefs choice cuts of Fish & Shellfish, served in a Rich Shellfish & Saffron Bisque, with Croutes, Rouille & Gruyere Cheese



A SWEET GOODBYE?

Milk & Honey - £7

Milk and Honey Tartlet, Milk Wafers, Local Honey Parfait, Local Honey Pine Nut Brittle

Sticky Toffee Pudding - £7

Served with Salted Toffee Sauce, Caramelised Pecans & Clotted Cream

Apple Crumble - £7

Vanilla Custard

Bitter Chocolate and Praline Tart - £7

Pistachio

Salted Milk Chocolate Cookie - £7

Served warm in the pan, with Honeycomb Ice Cream

Selection of Purbeck Ice Creams or Sorbets - £6

Please ask a member of the team for today's flavours

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Welcome to South Deep

Our team of Chefs bring together fresh, seasonal ingredients and elevate them to create truly unforgettable dishes. Where possible we source our produce from local suppliers, supporting our community and lowering our carbon footprint.

