

the eddy by millside

.../GET COMFY

Start with a Delicious Cocktail, ask for Today's Selection...

Orange Zest & Herb Marinated Olive Bowl £5.25

Bread Selection, Herb Oil, Balsamic & Dorset Rapeseed Oil £5

Natural Devon Rock Oysters, shucked to order, served on ice with Passionfruit Mignonette £4.40

Tempura Rock Oyster, Pink Pickled Ginger, Sesame Dressing £4.60

Fresh Lightly Pickled Anchovies, Olive Oil £5

.../SMALL TALK

Escargots, Whipped Roast Garlic Butter, Soldiers £12.50

Jerusalem Artichoke Tart, Yeast Puree, Pickled Pear 9.75 (vg)

Cold Smoked Mackerel Fillet, Nduja Cream Sauce, Pickled Rhubarb, Fresh Fig £11.75

Lyme Bay Scallops, Sweet Onion Puree, Puffed Black Rice £13.75

Dorset Hartgrove Coppa, Padron Pepper, Chipotle Cream, Pinenut, Crostini, Tomato Oil £11.50

Variation of Salmon Two Ways, Hot Smoked Juniper Berry Salmon, Cold Smoked Salmon, Pickled Cucumber Salad, Citrus Mayo, Dill, Crispbreads £12.25

Fruits de Mer Platter for Two to Share

Grilled Langoustines, Tempura Pollock & Yuzu Mayo, Juniper Berry Smoked Salmon with Avocado Puree, Mackerel Pate & Pickled Rhubarb, Anchovies, Crevette Peeling Prawns, Bloody Mary Prawn Cocktail, Caperberries, Watermelon & Feta Salad, Cucumber & Mooli Salad, Breads & Crackers £65

The Jemima

Whole Lyme Bay Lobster Grilled with Herb & Garlic Butter, Langoustines with Lemon, Caper & Black Pepper Butter, Tempura Pollock & Yuzu Mayo, House Salad & Pickles, Truffle & Parmesan Fries £95

.../STAY A WHILE

Half or Whole Lyme Bay Lobster, Grilled with Roast Garlic & Herb Butter, Trill Farm Leaves, Fries £40 Half/£80 Whole

Two Bone Lamb Rack, Crispy Tomato Oil Potatoes, Trill Farm & New Forest Asparagus Salad £29.50

West Country Mussels in Turmeric & Lime Leaf Broth £23

Whole Spiced Bream, Trill Farm Rainbow Chard Stuffed with Herb Rice, Twelve Spice £26

Aubergine & Lentil 'Lasagne', New Forest Asparagus, Purple Sprouting Broccoli £20 (vg)

Colyford Rump Steak, House Salad & Pickles, Caper Cream, Fries £30

.../WORTH ADDING

Parmesan Truffle Fries £5.50

Buttered New Potatoes £3.75

Desserts Overleaf

.../BEFORE YOU GO

Rhubarb Clafoutis, Rhubarb Compote, Rhubarb Ripple Ice Cream £8.50

Roast Apple, Cinnamon Sugar, Spiced Bechamel, White Chocolate Crumb £8.50

Rich Chocolate Fondant, Homemade Honeycomb Ice Cream, Baby Apple £9

Ice Cream/Sorbet, *please ask for today's flavours* £3.50 per scoop

Selection of Local Dorset & Devon Cheeses, Homemade Crackers, Quince, Grapes, Celery £10.25 (for 1)
£13.45 (for 2)

We are proud to make everything in house, from mayonnaise, to stocks and sauces, we try to operate to a zero waste policy. Likewise it is as important to us to only source from amazing places and people and we hope you see that reflected in your dishes.

SUPPLIERS

We use two fish suppliers for our fish and shellfish supply, when we started we got to know both of them, they are family run, have young ones like us, a good work ethic and both supply us with a fantastic array of fish and shellfish, supporting two small businesses like us.

Beer Fisheries, Devon

Run by Mark and Leanne, supplying Lobster, Crab & Fish from their boats in Beer, Devon. Beer Fisheries are a family run 4th generation local business in their 45th year of trading as fishermen.

Wet Fish Shop

Dan and Holly run the Wet Fish Shop with fresh fish from the boats of Lyme Bay. The shop is in an idyllic location by The Cobb and they work hard to bring us the best highest quality fish and shellfish. Dan can be found working hard shucking hundreds of hand dived Scallops a day in high season!

Colyford Butchers

A family run Butchers in Colyford supplying the best Meat sourced from local farms in the area.

Trill Farm

Ashley and Kate have been running Trill Farm Garden since 2010. The garden is about 2.5 acres and includes several large poly-tunnels which house tomatoes, beans, cucumbers, peppers and the like in the summer, and is used for salad growing through the winter. They harvest around three tonnes of salad a year, growing around 100 different varieties of leaf and flowers for the mix. They use traditional organic principles, and are proud to be certified with the Soil Association.

West Country Fruits

Supplying fruit and vegetables picked daily from Cornish, Devon and Dorset Farms as well as Shipton Mill Flour for our homemade Breads and Pastry, local Eggs and Devon Cream and Milk. Family run with a lovely ethos behind locality and in season produce.

La Chasse

As their tag line goes, "hunter gatherers for Chefs" - they supply outstanding local cheeses, some of the best quality cocoa and chocolate you will find, delicious Truffle Oil, the best Isle of Wight Balsamic.