

# STARTERS

## CHARGRILLED LEEKS

black truffle vinaigrette/  
roast hazelnuts 9

## NEO CURED SALMON

dill/pickled lemons/capers & shallots 9

## CRAB & LOBSTER LASAGNE

nantaise sauce/pickled mushrooms 12

## CRISPY FRIED HAM HOCKS

lentils/roasted garlic mayo 8

## TWICE BAKED WOKEY HOLE CHEDDAR SOUFFLE

spring onion/onion cream 9 (allow 15mins)

## DORSET ROCK OYSTERS

natural/shallot vinegar  
each 3 1/2 dozen 18 1 dozen 32

## SMOKED VENISON

chicory/radish & apple salad 10

## KING PRAWN COCKTAIL

marie rose/iceberg & paprika 9

## CAULIFLOWER & ALMOND SOUP

toasted sourdough 7

# MAINS

## FILLET OF COD

bubble & squeak/parsley sauce 19

## ROASTED BUTTERNUT SQUASH

port glazed chestnuts/  
wild mushroom fricassée 17

## ROAST TURKEY

cranberry stuffing/pigs in blankets/  
roast potatoes/chestnut & pancetta  
sprouts/glazed roots/gravy 18

## GRILLED LOBSTER

garlic butter/chips & NEO salad 22

**227g SIRLOIN** 25

**227g RIBEYE** 26

**227g FILLET** 29

**PORK CHOP** 19.5

all served with triple cooked chips/  
slow cooked tomato/mushroom  
& watercress

add half lobster - 22

add 6 garlic & herb shell-on crevettes 10

## BRAISED BLADE OF BEEF

horseradish mash/  
cabbage & red wine jus 22

## GRILLED PLAICE FILETS

artichoke puree/  
wild mushrooms & pancetta bacon 19

## BEETROOT RISOTTO

crème fraiche/parmesan crisp 17

## CATCH OF THE DAY

market price

# FOR TWO SHARERS

Each sharer includes two sides

## ROASTED LAMB RUMP

slow cooked shoulder/crispy lamb belly 38

## 454g CHATEAUBRIAND

mushroom/slow cooked tomato/watercress 58

## WHOLE SPATCHCOCK CHICKEN

lemon/thyme & paprika/NEO salad 34

## SEAFOOD PLATTER

whole lobster/6 garlic & herb shell-on crevettes/  
4 oysters/prawn cocktail/aioli 68

## ROASTED PORK CHOP

slow cooked pork belly/apple sauce/crackling 36

## SIDES 4 each

truffle & parmesan chips (50p supplement)  
sautéed new potatoes mixed leaf salad

triple cooked chips  
skinny fries  
honey roast carrots & parsnips  
seasonal green vegetables/olive oil

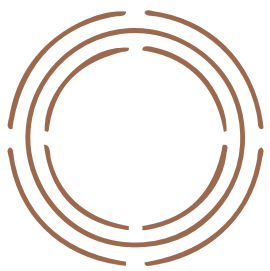
## SAUCES 2 each

garlic & parsley butter peppercorn béarnaise  
wild mushroom & truffle butter aioli red wine jus

if you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

a 10% service charge will automatically be added to the bill. this charge is discretionary, please ask if you wish it to be removed. to see our full service charge policy, visit our website.

NEE



GRAND CAFÉ : COCKTAILS : DINING