

STARTERS

SPICED PARSNIP SOUP

curry oil & parsnip crisps 7

CHARRED MACKEREL FILLETS

salted & pickled beetroot/horseradish 8

CONFIT DUCK, SMOKED BREAST & FOIE GRAS TERRINE

blood orange/chicory/toasted brioche 10

PAN SEARED SCALLOPS

apple/black pudding/sticky red wine jus 11

TWICE BAKED WOKEY HOLE CHEDDAR SOUFFLE

spring onion/onion cream 9 (allow 15mins)

DORSET ROCK OYSTERS

red wine shallots & lemon
each 3 1/2 dozen 18 1 dozen 32

CREAMED LEEK & GOAT'S CHEESE TART

crispy leeks/olive oil 9

PULLED BEEF CROQUETTE

horseradish mayonnaise/
salt baked celeriac/truffle oil 9

SCOTTISH VENISON CARPACCIO

roasted pear/walnut dressing/endive salad 10

MAINS

SOUTH COAST GILT-HEAD BREAM

caper & olive crushed potatoes/tomato/
spring onion & shallot salsa 17

CELERIAC RISOTTO

salt baked celeriac/
parmesan crisps/truffle oil 16

SWEET POTATO GNOCCHI

roasted mediterranean vegetables/basil
pesto 16

GRILLED HALF LOBSTER

garlic butter/skinny fries/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/savoy cabbage/
burnt carrot & onion puree/red wine jus 22

GRILLED PLAICE FILETS

artichoke puree/wild mushrooms/
pancetta/sautéed potatoes 19

ROASTED CHICKEN BREAST

potato fondant/creamed leeks/
crispy parma ham 19

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

SEAFOOD PLATTER

whole lobster/6 garlic & herb shell-on crevettes/
4 oysters/charred mackerel/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

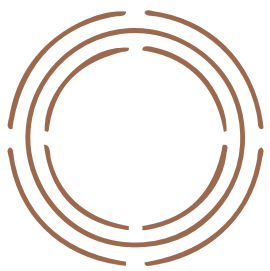
SAUCES 2 each

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