

A LA CARTE MENU

WHILE YOU WAIT

- WARM CRUSTY ARTISAN BREAD (For Two)** 3.50
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter
- CHEFS MARINATED MIXED OLIVES** 3.50

STARTERS

- LYME BAY GOLDEN SCALLOPS** 13
Sopley Parsnip Puree, Crispy Dorset Ham & Chorizo, Wild Parsley Foam
- DEVON CRAB & CRAYFISH COCKTAIL (GF)** 12
Lemon & Chive Dressing
- TEMPURA TIGER PRAWNS (GF)** 11
Sweet Chilli Oriental Rice Noodle Salad
- NEW FOREST PHEASANT & WILD MUSHROOM PISTACHIO TERRINE** 11
Chef's Bramley Apple & Cranberry Chutney, Warm Crusty Artisan Bread & Truffle Oil
- BUTTERNUT SQUASH & PUMPKIN RISOTTO (GF)(V)** 10
Crispy Halloumi & Jersey Shallots, Crispy Sage
- DORSET RED TWICE BAKED CHEESE SOUFFLE (V)** 9
Artisan Crostini, Grape & Celery Salad
(Cooking Time 15-20 Minutes)

FROM THE GARDEN

- PAN FRIED POTATO GNOCCHI (GF)(V)** 16
New Forest Wild Mushrooms & Sun Blushed Tomatoes
- PANZEROTTI PORCINI MUSHROOMS (V)** 18
Red Pesto, Rocket & Parmesan

FOR THE SIDE 4 EACH

- TRIPLE COOKED CHIPS**
- FRENCH FRIES**
- MANGETOUT & TOASTED ALMONDS**
- HONEY ROASTED ROOT VEGETABLES**

FROM THE SEA

- DEEP SEA MONKFISH & TIGER PRAWNS CURRY (GF)** 24
Coconut Thai Spice Broth, Floral Jasmine Rice, Lemongrass, Fresh Chillies, Lime & Coriander
- BUTTER ROASTED FILLET OF BERING HALIBUT (GF)** 27
Fondant Potatoes, Julienne Mangetout, Samphire, Creamy Saffron Sauce
- PAN-FRIED FILLET OF MEDITERRANEAN STONE BASS (GF)** 26
Cambridgeshire Fens Beetroot Risotto, Lyme Bay Golden Scallop, Roasted Sweet Bell Pepper & Lime Relish
- ST AUSTELL BAY MUSSELS (GF)** 19
Thyme Infused Amish Tomato Sauce, Dorset Diced Chorizo & French Fries
- BRITISH ISLES GRILLED LOBSTER (GF)**
Garlic Butter, French Fries & Garden Salad
- Half* 25
Whole 40

FROM THE BUTCHER

- DUO OF DORSET LAMB (GF)** 31
Rosemary & Garlic Roasted Rack & Braised Shoulder, Sweet Potato & Thyme Mash, Celeriac Swipe, French Beans, Basil Infused Tomato Jus
- MEDALLION OF HIGHLAND VENISON (GF)** 30
Honey Roasted Sopley Parsnip & Rainbow Carrots, Rosti Potato, Shredded Sprouts, Port & Juniper Jus
- ROASTED HAMPSHIRE CORN FEED CHICKEN BREAST (GF)** 22
Sauté Potatoes, New Forest Wild Mushrooms, Sun Blushed Tomato's & Olives Ragu

FROM THE GRILL

- 16 OZ CHATEAUBRIAND (GF)** 64
(Cooking Time 35-45 Minutes) (Serves 2 People)
- 8 OZ AGED FILLET (GF)** 32
- 10 OZ AGED RIB EYE (GF)** 29
- All GRILL Served with*
Triple Cooked Chips, Slow Cooked Tomato, New Forest Mushroom & Mixed Leaves
- Sauces to Accompany*
Pink Peppercorn
Creamy New Forest Wild Mushroom
Horseradish & Dorset Honey Mustard