

A LA CARTE MENU

WHILE YOU WAIT

- WARM CRUSTY ARTISAN BREAD** *(For Two)* **4**
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter
- CHEF'S MARINATED MIXED OLIVES** *(GF)* **4**

STARTERS

- LYME BAY GOLDEN SCALLOPS** **13.95**
Garden Pea & Mint Purée, Crispy Dorset Ham & Chorizo
Sweet Red Bell Pepper Foam
- DEVON CRAB & CRAYFISH COCKTAIL** *(GF)* **12.50**
Lemon & Chive Dressing
- CRISPY TEMPURA TIGER PRAWNS** *(GF)* **12**
Spiced Tomato & Pepper Compote, Curry Mayo,
Parsley & Basil Oil
- CARPACCIO OF BEEF** *(GF)* **13.95**
Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets,
Manchego Shavings & Truffle Oil Drops
- WARM ASPARAGUS** *(V)* **11.50**
Crispy Poached Egg, Parmesan Snow, Rapeseed Mayo
& Lemon Thyme Dressing
- TWICE BAKED DORSET CHEDDAR SOUFFLÉ** *(V)* **9**
Artisan Crostini, Grape & Celery Salad
(Cooking Time 15-20 Minutes)
- ISLE OF WIGHT HERITAGE TOMATOES** *(V)* **9.50**
Summer Vegetables, Dorset Honey Dressing
- WITH BUFFALO MOZZARELLA** *(V)* **12.50**

FROM THE GARDEN

- PAN FRIED POTATO GNOCCHI** *(GF) (V)* **18.50**
Asparagus, Tender Stem Broccoli, Sun Blushed
Tomatoes, Spinach & Almond Salad
- PANZEROTTI PORCINI MUSHROOMS** *(V)* **19.50**
Red Pesto, Rocket & Parmesan
- ROASTED TANDOORI SPICED CAULIFLOWER** *(V)* **17.50**
Butter Bean & Chickpea Salad, Minted Cucumber Yogurt

FOR THE SIDE

- TRIPLE COOKED CHIPS** *(GF)*
- CRISPY SKINNY FRIES** *(GF)*
- CONFIT CHERRY TOMATOES**
With Butter Beans & Chorizo
- GRILLED ASPARAGUS & PARMESAN** *(GF)*
- WILD ROCKET, PECAN & POMEGRANATE SALAD** *(GF)*
- MIXED SALAD** *(GF)*

FROM THE SEA

- ROASTED FILLET OF DEEP SEA MONKFISH** **26**
Wrapped in Pancetta & Rosemary, Butter Bean,
Chickpea & Chorizo Ragu, Gnocchi
- BUTTER ROASTED FILLET OF
BERING HALIBUT** *(GF)* **26**
Crushed New Potatoes, Jullienne Mangetout,
Samphire & Light Saffron Butter
- PAN-FRIED FILLET OF
MEDITERRANEAN SEA BASS** *(GF)* **27**
Lyme Bay Golden Scallop, Warm New Potato
& Tenderstem Salad with Pink Grapefruit Relish
- CORNISH BAY MUSSELS** *(GF)* **20**
Thyme, Parsley, Bay Leaf & Garlic Infused,
Creamy Prosecco Sauce & Skinny Fries
- BRITISH ISLES GRILLED LOBSTER** *(GF)*
Half **26**
Whole **49**

FROM THE BUTCHER

- DUO OF DORSET LAMB** **32**
Rosemary & Garlic Roasted Rump & Moroccan Spiced
Lamb Croquette, Gratin Potatoes, Carrot Swipe,
Minted Summer Beans & Lamb Jus
- LEMON & SAGE ROASTED ROSE VEAL LOIN** *(GF)* **31**
New Potato, Three Bean Salad & Crispy Sage,
Lemon Mascarpone Jus
- OVEN ROASTED DUCK BREAST** *(GF)* **33**
Pickled Fennel, Peach & Blackberry Salad, Bramley Apple Swipe,
Bulgur Wheat, Ginger Infused Sherry Dressing
- ROASTED HAMPSHIRE CORN FED
CHICKEN BREAST** *(GF)* **23**
Sauté Potatoes, New Forest Wild Mushrooms,
Sun Blushed Tomatoes & Olive Ragu

FROM THE GRILL

- 16 OZ CHATEAUBRIAND** *(GF)* **66**
(Cooking Time 35-45 Minutes) (Serves 2 People)
- 8 OZ AGED FILLET STEAK** *(GF)* **33**
- 10 OZ AGED RIB EYE STEAK** *(GF)* **30**

All GRILL Items Served With

Triple Handcut Cooked Chips, Vine Cherry Tomatoes,
New Forest Mushroom, Wild Rocket & Watercress

Sauces To Accompany

Spiced Pink Peppercorn
Creamy New Forest Wild Mushroom