

A LA CARTE MENU

WHILE YOU WAIT		FROM THE SEA	
WARM CRUSTY ARTISAN BREAD <i>(For Two)</i>	4	ROASTED FILLET OF DEEP SEA MONKFISH	26
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter		Wrapped in Pancetta & Rosemary, Butter Bean, Chickpea & Chorizo Ragu, Gnocchi	
CHEF'S MARINATED MIXED OLIVES <i>(GF)</i>	4	BUTTER ROASTED FILLET OF BERING HALIBUT <i>(GF)</i>	26
		Crushed New Potatoes, Jullienne Mangetout, Samphire & Light Saffron Butter	
STARTERS		PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS <i>(GF)</i>	27
LYME BAY GOLDEN SCALLOPS	13.95	Lyme Bay Golden Scallop, Warm New Potato & Tenderstem Salad with Pink Grapefruit Relish	
Garden Pea & Mint Purée, Crispy Dorset Ham & Chorizo Sweet Red Bell Pepper Foam		CORNISH BAY MUSSELS <i>(GF)</i>	20
DEVON CRAB & CRAYFISH COCKTAIL <i>(GF)</i>	12.50	Thyme, Parsley, Bay Leaf & Garlic Infused, Creamy Prosecco Sauce & Skinny Fries	
Lemon & Chive Dressing		BRITISH ISLES GRILLED LOBSTER <i>(GF)</i>	
CRISPY TEMPURA TIGER PRAWNS <i>(GF)</i>	12	Garlic Butter, Skinny Fries & Garden Salad	
Spiced Tomato & Pepper Compote, Curry Mayo, Parsley & Basil Oil		<i>Half</i>	26
CARPACCIO OF BEEF <i>(GF)</i>	13.95	<i>Whole</i>	49
Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets, Manchego Shavings & Truffle Oil Drops		FROM THE BUTCHER	
WARM ASPARAGUS <i>(V)</i>	11.50	DUO OF DORSET LAMB	32
Crispy Poached Egg, Parmesan Snow, Rapeseed Mayo & Lemon Thyme Dressing		Rosemary & Garlic Roasted Rump & Moroccan Spiced Lamb Croquette, Gratin Potatoes, Carrot Swipe, Minted Summer Beans & Lamb Jus	
TWICE BAKED DORSET CHEDDAR SOUFFLÉ <i>(V)</i>	9	LEMON & SAGE ROASTED ROSE VEAL LOIN <i>(GF)</i>	31
Artisan Crostini, Grape & Celery Salad <i>(Cooking Time 15-20 Minutes)</i>		New Potato, Three Bean Salad & Crispy Sage, Lemon Mascarpone Jus	
ISLE OF WIGHT HERITAGE TOMATOES <i>(V)</i>	9.50	OVEN ROASTED DUCK BREAST <i>(GF)</i>	33
Summer Vegetables, Dorset Honey Dressing		Pickled Fennel, Peach & Blackberry Salad, Bramley Apple Swipe, Bulgur Wheat, Ginger Infused Sherry Dressing	
WITH BUFFALO MOZZARELLA <i>(V)</i>	12.50	ROASTED HAMPSHIRE CORN FED CHICKEN BREAST <i>(GF)</i>	23
		Sauté Potatoes, New Forest Wild Mushrooms, Sun Blushed Tomatoes & Olive Ragu	
FROM THE GARDEN		FROM THE GRILL	
PAN FRIED POTATO GNOCCHI <i>(V)</i>	18.50	16 OZ CHATEAUBRIAND <i>(GF)</i>	66
Asparagus, Tender Stem Broccoli, Sun Blushed Tomatoes, Spinach & Almond Salad		<i>(Cooking Time 35-45 Minutes) (Serves 2 People)</i>	
PANZEROTTI PORCINI MUSHROOMS <i>(V)</i>	19.50	8 OZ AGED FILLET STEAK <i>(GF)</i>	33
Red Pesto, Rocket & Parmesan		<i>All GRILL Items Served With</i>	
FOR THE SIDE	4.50 EACH	Triple Handcut Cooked Chips, Vine Cherry Tomatoes, New Forest Mushroom, Wild Rocket & Watercress	
TRIPLE COOKED CHIPS <i>(GF)</i>		<i>Sauces To Accompany</i>	
CRISPY SKINNY FRIES <i>(GF)</i>		Spiced Pink Peppercorn	
CONFIT CHERRY TOMATOES		Creamy New Forest Wild Mushroom	
With Butter Beans & Chorizo			
GRILLED ASPARAGUS & PARMESAN <i>(GF)</i>			
WILD ROCKET, PECAN & POMEGRANATE SALAD <i>(GF)</i>			
MIXED SALAD <i>(GF)</i>			