

A LA CARTE MENU

WHILE YOU WAIT	FROM THE SEA
<p>WARM CRUSTY ARTISAN BREAD <i>(For Two)</i> 4.50 Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter</p> <p>CHEF'S MARINATED MIXED OLIVES <i>(GF)</i> 4.50</p>	<p>ROASTED FILLET OF DEEP SEA MONKFISH 26 Wrapped in Pancetta & Rosemary, Butter Bean, Chickpea & Chorizo Ragu, Gnocchi</p> <p>BUTTER ROASTED FILLET OF BERING HALIBUT <i>(GF)</i> 27 Crushed New Potatoes, Jullienne Mangetout, Samphire & Light Saffron Butter</p> <p>PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS <i>(GF)</i> 27 Lyme Bay Golden Scallop, Warm New Potato & Tenderstem Salad with Pink Grapefruit Relish</p> <p>CORNISH BAY MUSSELS <i>(GF)</i> 22 Thyme, Parsley, Bay Leaf & Garlic Infused, Creamy Prosecco Sauce & Skinny Fries</p> <p>BRITISH ISLES GRILLED LOBSTER <i>(GF)</i> <i>Half</i> 26 <i>Whole</i> 49</p>
STARTERS	FROM THE BUTCHER
<p>LYME BAY GOLDEN SCALLOPS 13.95 Garden Pea & Mint Purée, Crispy Dorset Ham & Chorizo Sweet Red Bell Pepper Foam</p> <p>DEVON CRAB & CRAYFISH COCKTAIL <i>(GF)</i> 12.95 Lemon & Chive Dressing</p> <p>CRISPY TEMPURA TIGER PRAWNS <i>(GF)</i> 12.75 Spiced Tomato & Pepper Compote, Curry Mayo, Parsley & Basil Oil</p> <p>CARPACCIO OF BEEF <i>(GF)</i> 13.95 Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets, Manchego Shavings & Truffle Oil Drops</p> <p>WARM ASPARAGUS <i>(V)</i> 12.25 Crispy Poached Egg, Parmesan Snow, Rapeseed Mayo & Lemon Thyme Basil Dressing</p> <p>TWICE BAKED DORSET CHEDDAR SOUFFLÉ <i>(V)</i> 9.75 Artisan Crostini, Grape & Celery Salad <i>(Cooking Time 15-20 Minutes)</i></p> <p>ISLE OF WIGHT HERITAGE TOMATOES <i>(V)</i> 9.95 Summer Vegetables, Dorset Honey Dressing</p> <p>WITH BUFFALO MOZZARELLA <i>(V)</i> 12.50</p>	<p>DUO OF DORSET LAMB 33 Rosemary & Garlic Roasted Rump & Moroccan Spiced Lamb Croquette, Gratin Potatoes, Carrot Swipe, Minted Summer Beans & Lamb Jus</p> <p>LEMON & SAGE ROASTED ROSE VEAL LOIN <i>(GF)</i> 32 New Potato, Three Bean Salad & Crispy Sage, Lemon Mascarpone Jus</p> <p>OVEN ROASTED DUCK BREAST <i>(GF)</i> 33 Pickled Fennel, Peach & Blackberry Salad, Bramley Apple Swipe, Bulgur Wheat, Ginger Infused Sherry Dressing</p> <p>ROASTED HAMPSHIRE CORN FED CHICKEN BREAST <i>(GF)</i> 24 Sauté Potatoes, New Forest Wild Mushrooms, Sun Blushed Tomatoes & Olive Ragu</p>
FROM THE GARDEN	FROM THE GRILL
<p>PAN FRIED POTATO GNOCCHI <i>(V)</i> 19.95 Asparagus, Tender Stem Broccoli, Sun Blushed Tomatoes, Spinach & Almond Salad</p> <p>PANZEROTTI PORCINI MUSHROOMS <i>(V)</i> 19.95 Red Pesto, Rocket & Parmesan</p>	<p>16 OZ CHATEAUBRIAND <i>(GF)</i> 68 <i>(Cooking Time 35-45 Minutes) (Serves 2 People)</i></p> <p>8 OZ AGED FILLET STEAK <i>(GF)</i> 33</p> <p><i>All GRILL Items Served With</i> Triple Handcut Cooked Chips, Vine Cherry Tomatoes, New Forest Mushroom, Wild Rocket & Watercress</p> <p><i>Sauces To Accompany</i> Spiced Pink Peppercorn Creamy New Forest Wild Mushroom</p>
FOR THE SIDE	
<p>TRIPLE COOKED CHIPS <i>(GF)</i></p> <p>CRISPY SKINNY FRIES <i>(GF)</i></p> <p>CONFIT CHERRY TOMATOES With Butter Beans & Chorizo</p> <p>GRILLED ASPARAGUS & PARMESAN <i>(GF)</i></p> <p>WILD ROCKET, PECAN & POMEGRANATE SALAD <i>(GF)</i></p> <p>MIXED SALAD <i>(GF)</i></p>	