

A LA CARTE MENU

WHILE YOU WAIT

- WARM CRUSTY ARTISAN BREAD** *(For Two)* **4.50**
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter
- CHEF'S MARINATED MIXED OLIVES** *(GF)* **4.50**

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)* **12.95**
Lemon & Chive Dressing
- CRISPY TEMPURA TIGER PRAWNS** *(GF)* **12.75**
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)* **12.25**
Crispy Poached Egg, Parmesan Snow & Rapeseed Mayo
- TWICE BAKED DORSET CHEDDAR SOUFFLÉ** *(V)* **9.75**
Artisan Crostini, Grape & Celery Salad
(Cooking Time 15-20 Minutes)
- ISLE OF WIGHT HERITAGE TOMATOES** *(V)* **9.95**
Baby Radish, Candy Beets, Carrot Ribbons, Agave & Lemon Dressing
- WITH BUFFALO MOZZARELLA** *(V)* **12.50**

FROM THE GARDEN

- PAN FRIED POTATO GNOCCHI** *(V)* **19.95**
Asparagus, Tender Stem Broccoli, Sun Blushed
Tomatoes, Spinach & Almond Salad
- PANZEROTTI PORCINI MUSHROOMS** *(V)* **19.95**
Red Pesto, Rocket & Parmesan

FOR THE SIDE

4.50 EACH

- 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)* **27**
Garlic & Thyme Infused Crushed Baby Potatoes,
Jullienne Mangetout, Samphire & Light Saffron Veloute
- 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)* **22**
Parsley, Spring Onion & Garlic Infused Creamy Prosecco Sauce,
Skinny Fries
- BRITISH ISLES GRILLED LOBSTER** *(GF)*
Garlic Butter, Skinny Fries & Garden Salad
Half **26**
Whole **49**

FROM THE BUTCHER

- DUO OF DORSET LAMB** **33**
Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette,
Gratin Potatoes, Carrot Purée, Minted Beans & Lamb Jus
- LEMON & SAGE ROASTED ROSE VEAL LOIN** *(GF)* **32**
New Potato, Three Bean Salad & Crispy Sage,
Lemon Mascarpone Jus
- OVEN ROASTED DUCK BREAST** **33**
Fennel Bulgur Wheat, Granny Smith Apple Fluid Gel,
Peach, Ginger & Blackberry Jus
- ROASTED HAMPSHIRE CORN FED CHICKEN BREAST** *(GF)* **24**
Sauté Potatoes, New Forest Wild Mushrooms,
Sun Blushed Tomatoes & Olive Ragu

FROM THE GRILL

- 16 OZ CHATEAUBRIAND** *(GF)* **68**
(Cooking Time 35-45 Minutes) (Serves 2 People)
- 8 OZ AGED FILLET STEAK** *(GF)* **33**
- 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