

## A LA CARTE MENU

### WHILE YOU WAIT

- WARM CRUSTY ARTISAN BREAD** *(For Two)* 4.95  
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter
- CHEF'S MARINATED MIXED OLIVES** *(GF)* 4.95

### STARTERS

- LYME BAY GOLDEN SCALLOPS** 14.95  
Avocado Puree, Mango & Coriander Salsa, Crispy Dorset Ham & Wild Parsley Foam
- DEVON CRAB & CRAYFISH** *(GF)* 14.95  
Gravlax of Scottish Salmon, Tomato & Cucumber Concasse, Chicory, Lemon & Basil Dressing
- CRISPY TEMPURA TIGER PRAWNS** *(GF)* 13.75  
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)* 12.95  
Crispy Poached Egg, Parmesan Snow & Rapeseed Mayo
- TWICE BAKED DORSET CHEDDAR SOUFFLÉ** *(V)* 11.75  
Artisan Crostini, Grape & Celery Salad  
*(Cooking Time 15-20 Minutes)*
- ISLE OF WIGHT HERITAGE TOMATOES** *(V)* 10.95  
Baby Radish, Candy Beets, Carrot Ribbons, Agave & Lemon Dressing
- WITH BUFFALO MOZZARELLA** *(V)* 12.95

### FROM THE GARDEN & SALADS

- PAN FRIED POTATO GNOCCHI** *(V)* 22.50  
Asparagus, Tender Stem Broccoli, Sun Blushed Tomatoes, Spinach & Almond Salad
- PANZEROTTI PORCINI MUSHROOMS** *(V)* 22.50  
Red Pesto, Rocket & Parmesan
- COBB SALAD** 24.95  
Romaine Lettuce, Smoked Crispy Pancetta, Corn Fed Chicken Breast, Free Range Boiled Egg, Isle of Wight Blue, Avocado, Sesame Seeds, Herb Croutons & Blue Cheese Dressing
- GRAVLAX OF SCOTTISH SALMON SALAD** 24.95  
Leaves, Atlantic Prawns, Baby Radish, Avocado, Cucumber Ribbons, Marie Rose Dressing

### FROM THE SEA

- ROASTED FILLET OF DEEP SEA MONKFISH** 28  
Wrapped in Pancetta & Rosemary, Butter Bean, Chickpea & Chorizo Ragu, Gnocchi
- BUTTER ROASTED FILLET OF BERING HALIBUT** *(GF)* 28  
Garlic & Thyme Infused Potato Cake, Julienne Mangetout, Samphire, Light Saffron & Lavender Veloute
- PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS** *(GF)* 27  
Sautée Potato, Courgette, Red Pepper & Tenderstem Salad, Pink Grapefruit Salsa & Fluid Gel
- CURRIED CORNISH BAY MUSSELS** *(GF)* 24  
Fresh Parsley, Coriander, Spring Onion, Lime & Chillies, Mild Curried Coconut Milk, Artisan Bread
- BRITISH ISLES GRILLED LOBSTER** *(GF)*  
Garlic Butter, Skinny Fries & Garden Salad  
*Half* 29  
*Whole* 56

### FROM THE BUTCHER

- DUO OF DORSET LAMB** 34  
Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette, Gratin Potatoes, Thyme & Carrot Purée, Minted Beans & Lamb Jus
- OVEN ROASTED DUCK BREAST** 34  
Spiced Bulgur Wheat & Bell Pepper, Caramelised Bok Choy, Apple & Vanilla Fluid Gel, Ginger & Raspberry Jus
- ROASTED HAMPSHIRE CORN FED CHICKEN BREAST** *(GF)* 25.50  
Sauté Potatoes, New Forest Wild Mushrooms, Sun Blushed Tomatoes & Olive Ragu

### FROM THE GRILL

- 16 OZ CHATEAUBRIAND** *(GF)* 69.75  
*(Cooking Time 35-45 Minutes) (Serves 2 People)*
- 8 OZ AGED FILLET STEAK** *(GF)* 34.75
- All GRILL Items Served With*  
Triple Cooked Handcut Chips, Vine Cherry Tomatoes, New Forest Mushroom, Mixed Leaves
- Sauces To Accompany*  
Spiced Pink Peppercorn / Creamy New Forest Wild Mushroom

### FOR THE SIDE 4.95 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)*
- PARMESAN TRUFFLE FRIES** 6.50