

A LA CARTE MENU

All our dishes are prepared using fresh ingredients and locally sourced produce where possible

WHILE YOU WAIT

WARM CRUSTY ARTISAN BREAD <i>(For Two)</i>	5
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter	
CHEF'S MARINATED MIXED OLIVES <i>(GF)</i>	6
CHEF'S HUMMUS <i>(For Two)</i>	9
Flat Bread, Cherry Tomatoes, Mixed Olives, Pomegranate, Baby Radish & Fresh Parsley	
POOLE BAY ROCK OYSTERS <i>(GF)</i>	
Harvested from Brownsea Island's old Sandbanks Ferry Chef's Chimichurri Sauce, Red & Green Tabasco	12
Three	22
Half Dozen	

STARTERS

TIGER PRAWNS TEMPURA <i>(GF)</i>	13
Chef's Sweet Chilli Compote, Tarragon & Lime Mayo, Parsley Oil	
DEVON CRAB & CRAYFISH <i>(GF)</i>	14
Gravlax of Scottish Salmon, Tomato & Cucumber Concasse, Chicory, Lemon & Basil Dressing	
LEMON BUTTERED GOLDEN KING SCALLOPS <i>(GF)</i>	14
Basil Infused Creamy Burrata, Crispy Chorizo, Lime Gel, Ginger & Lemongrass Foam	
CARPACCIO OF BEEF <i>(GF)</i>	14
Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets, Manchego Shavings & Truffle Oil Drops	
ROSARY GOAT'S CHEESE & WATERMELON <i>(GF)</i>	12
Mint & Chive Infused Goats Cheese, Pickled Fennel, Toasted Sunflower Seeds, Apple Gel & Artisan Lemon Basil Sorbet	
TWICE BAKED DORSET CHEDDAR SOUFFLÉ <i>(V)</i>	11
Artisan Crostini, Grape & Celery Salad <i>(Cooking time 10-12 minutes)</i>	
ISLE OF WIGHT HERITAGE TOMATOES <i>(V, VG, GF)</i>	10
Baby Radish, Candy Beets, Black Garlic Mayo & Lemon Dressing With Buffalo Mozzarella <i>(V)</i>	12

FROM THE GARDEN

RICOTTA & SPINACH TORTELLINI <i>(V)</i>	22
Sage Butter, Wild Rocket & Fresh Parmesan	
WILD MUSHROOM & SAFFRON RISOTTO <i>(V, VG, GF)</i>	22
New Forest Wild Mushrooms, Asparagus, Mixed Kalamata Olives, Lemon Dust	
PAN FRIED POTATO GNOCCHI <i>(V, VG, GF)</i>	22
Asparagus, Tender Stem Broccoli, Sun Blushed Tomatoes, Spinach & Toasted Almonds	

FROM THE SEA

LINGUINE OF DEVON CRAB	26
Tempura Poole Bay Rock Oyster, Asparagus, Hint of Roasted Chillies, Pinch of Fresh Mint, Creamy Langoustine Bisque & Fresh Parmesan	
BUTTER ROASTED FILLET OF HALIBUT <i>(GF)</i>	28
Garlic & Thyme Infused Potato Cake, Julienne Mangetout, Samphire, Light Saffron & Lavender Velouté	
PAN-FRIED FILLET OF SEA BASS <i>(GF)</i>	26
Potato Rosti, Nutmeg Buttered Spinach, Tenderstem Broccoli, Kalamata Olives, Sauce Vierge	
CURRIED SHETLAND MUSSELS <i>(GF)</i>	23
Fresh Parsley, Coriander, Spring Onion, Lime & Chillies, Mild Curried Coconut Milk, Artisan Bread	
GRILLED BRITISH ISLES LOBSTER <i>(GF)</i>	
Garlic Butter, Skinny Fries & Garden Salad	34
Half	64
Whole	

FROM THE BUTCHER

DUO OF DORSET LAMB <i>(GF)</i>	34
Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette, Fondant Potatoes, Orange & Carrot Purée, Minted Beans, Cucumber Raita & Lamb Jus	
CRISPY BELLY OF DORSET PORK <i>(GF)</i>	24
Horseradish Infused Herb Pomme Purée, Baby Corn & Courgette, Golden Apple Salad & Gel, Tarragon & Capers Jus	
GARLIC & THYME ROASTED HAMPSHIRE CHICKEN SUPREME <i>(GF)</i>	24
Sautéed Potato & Diced Chorizo, Sautéed Mixed New Forest Wild Mushrooms, Tenderstem Broccoli, Asparagus & Madeira Sauce	
CRISPY DUCK SALAD <i>(GF)</i>	23
Watercress, Bean Sprouts, Spring Onion, Baby Radish, Toasted Sesame Seeds, Apple & Vanilla Gel, Chef's Light Hoi Sin Sauce	

FROM THE GRILL

16oz CHATEAUBRIAND <i>(GF)</i>	70
<i>(Cooking time 35-45 minutes) (Serves 2 people)</i>	
8oz CENTER CUT AGED FILLET STEAK <i>(GF)</i>	35
All GRILL items are served with: Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes, New Forest Mushroom, Mixed Leaves	
Sauces to accompany:	
Spiced Pink Peppercorn or Creamy New Forest Wild Mushroom	1

FROM THE SEA & GRILL

SURF & TURF *(GF)* 47

8oz Center Cut Aged Fillet Steak, Tiger Prawns, Crayfish, Parsnip & Truffle Oil Purée, Garlic & Parsley Butter, Cherry Vine Tomatoes, New Forest Mushroom, Skinny Fries
Sauces to accompany: Spiced Pink Peppercorn **or** Creamy New Forest Wild Mushroom 1

FOR THE SIDE

SKINNY FRIES *(GF)* 5 | TRIPLE COOKED CHIPS *(GF)* 5 | SWEET POTATO FRIES 5 | ASPARAGUS & PARMESAN *(GF)* 5
MIXED SALAD *(GF)* 5 | WILD ROCKET, PECAN & POMEGRANATE SALAD *(GF)* 5 | BUTTERED BROCCOLI & ALMOND, CHILLI FLAKES *(GF)* 6