

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 (For Two) Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter	5.5
CHEF'S MARINATED MIXED OLIVES (GF)	6
CHEF'S HUMMUS (For Two) Flat Bread, Cherry Tomatoes, Mixed Olives, Pomegranate, Baby Radish & Fresh Parsley	9
POOLE BAY ROCK OYSTERS (GF) Harvested from Brownsea Island Old Sandbanks Ferry Chef's Chimichurri Sauce, Red & Green Tabasco	12
<i>Three</i>	12
<i>Half Dozen</i>	22

STARTERS

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

FROM THE GARDEN

LEMON, THYME & BUTTERNUT SQUASH RISOTTO (V, GF) Parmesan Shard & Basil Oil <i>Add Tiger Prawns & Diced Chorizo</i>	22
PAN FRIED POTATO GNOCCHI (V) Asparagus, Tenderstem Broccoli, Sun Blushed Tomatoes, Spinach & Toasted Almonds	22
LEMON, THYME & PUMPKIN RISOTTO (V, VG GF) Wild Rocket & Basil Oil	22

FROM THE SEA

LINGUINE OF DEVON CRAB Tempura Tiger Prawn, Asparagus, Hint of Roasted Chilies, Pinch of Fresh Mint, Creamy Langoustine Bisque & Fresh Parmesan	26
BUTTER ROASTED FILLET OF HALIBUT (GF) Herb Infused Potato Cake, Julienne Mangetout, Samphire, Light Saffron & Lavender Velouté	28
PAN-FRIED FILLET OF SEA BASS (GF) Thyme & Garlic Potato Rosti, Nutmeg Infused Celeriac Purée, Sautéed Runner Beans, Bois Boudrin Sauce	26
CURRIED SHETLAND MUSSELS (GF)* Fresh Parsley, Coriander, Spring Onion, Lime & Fresh Chilies, Mild Curried Coconut Milk, Artisan Bread <i>*GF without Artisan Bread</i>	23
GRILLED BRITISH ISLES LOBSTER (GF) Garlic Butter, Skinny Fries & Garden Salad	
<i>Half</i>	35
<i>Whole</i>	66

FROM THE BUTCHER

DUO OF DORSET LAMB (GF) Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette, Fondant Potatoes, Carrot & Thyme Purée, Minted Beans & Mangetout, Lamb Jus	34
CRISPY BELLY OF DORSET PORK (GF) Horseradish Infused Herb Pomme Purée, Honey Roasted Root Vegetables, Golden Apple Salad & Gel, Tarragon Jus	25
ROASTED HAMPSHIRE CHICKEN SUPREME (GF) Sautéed Potato & Diced Chorizo, Sautéed Mixed New Forest Wild Mushrooms, Tenderstem Broccoli, Asparagus & Madeira Sauce	25
FIVE SPICED CRISPY DUCK (GF) Pomme Purée, Stir Fry Mixed Bell Peppers, Red Onions, Spring Onions, Mangetout, Roasted Butternut Squash, Toasted Sesame Seeds, Apple Gel, Orange Dust & Chef's Light Hoisin Sauce	24

FROM THE GRILL

16oz CHATEAUBRIAND (GF) (Cooking time 35-45 minutes) (Serves 2 people) Served with Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes, Mixed Sautéed New Forest Wild Mushrooms, Mixed Leaves	70
8oz CENTER CUT AGED FILLET STEAK Served with Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes, Mixed Sautéed New Forest Mushrooms, Parsnips & Truffle Oil Purée	36
Sauces to accompany: Spiced Pink Peppercorn or Creamy New Forest Wild Mushroom	1

FROM THE SEA & GRILL

SURF & TURF (GF) 48

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 | HONEY ROASTED ROOT VEGETABLES (GF) 5
MIXED SALAD (GF) 5 | WILD ROCKET, PECAN & POMEGRANATE SALAD (GF) 5 | BUTTERED BROCCOLI & ALMOND, CHILI FLAKES (GF) 6

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will automatically be added to your bill.