

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	6
CHEF'S MARINATED MIXED OLIVES (GF)	6
POOLE BAY ROCK OYSTERS (GF) Harvested from Brownsea Island Old Sandbanks Ferry Chef's Chimichurri Sauce, Red & Green Tabasco <i>Subject to local market availability in January/February</i> Three	12
Half Dozen	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 <i>(Cooking time 10-12 minutes)</i>	12
HERITAGE ENGLISH BEETROOT & GOAT'S CHEESE (V) Pistachio & Oat Biscuit Dust, Beetroot & Rosemary Gel, Parmesan Crisp Vegan option Available with Vegan Soft Cheese and no parmesan crisp	12

FROM THE GARDEN

LEMON, THYME & BUTTERNUT SQUASH RISOTTO (V, GF) Parmesan Shard & Basil Oil Add Tiger Prawns & Diced Chorizo	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) Sautéed Thyme Potatoes & Runner Beans, Nutmeg Infused Celeriac Purée, Bois Boudrin Sauce & Basil Oil	26
GRILLED BRITISH ISLES LOBSTER (GF) Garlic Butter, Skinny Fries & Garden Salad <i>Subject to local market availability in January/February</i> Half	38
Whole	69

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	25

FROM THE GRILL

16oz CHATEAUBRIAND (GF) <i>(Cooking time 35-45 minutes) (Serves 2 people)</i> Served with Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes, Mixed Sautéed New Forest Wild Mushrooms, Mixed Leaves	72
8oz CENTER CUT AGED FILLET STEAK Served with Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes, Mixed Sautéed New Forest Wild Mushrooms, Parsnips & Truffle Oil Purée	37
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.