

# A LA CARTE MENU

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

## WHILE YOU WAIT

<b>WARM CRUSTY ARTISAN BREAD</b>	6
Extra Virgin Olive Oil, Balsamic Glaze & Netherend Farm Butter	
<b>CHEF'S MARINATED MIXED OLIVES</b>	6
<b>POOLE BAY ROCK OYSTERS</b>	
Harvested from Brownsea Island Old Sandbanks Ferry Chef's Chimichurri Sauce, Red & Green Tabasco <i>Subject to local market availability</i>	
<b>THREE</b>	15
<b>HALF DOZEN</b>	28

## STARTERS

<b>PAN-FRIED TIGER PRAWNS (GF*)</b>	14
Lemon Mascarpone, Artisan Herb Crostini, Creamy White Wine Garlic & Parsley Sauce <i>(*GF without Artisan Herb Crostini)</i>	
<b>LEMON BUTTERED GOLDEN KING SCALLOPS (GF)</b>	16
Saffron Arancini, Broccoli Velouté, Crispy Ham, Lemongrass & Ginger Foam	
<b>CRAB &amp; CRAYFISH FRISÉE SALAD (GF)</b>	15
Grapefruit & Orange Segments, Avocado Mousse, Frisée Leaves, Lime Gel & Citrus Dressing	
<b>CARPACCIO OF BEEF (GF)</b>	15
Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers & Radish, Manchego Shavings, Wild Rocket & Truffle Oil	
<b>BURRATA &amp; HERITAGE TOMATOES (V)</b>	13.5
Artisan Basil Pesto, Modena Caviar, Basil Coral & Lemon Dressing <b>Vegan option is available with Herbed Infused Vegan Cheese and No Basil Coral</b>	
<b>TWICE BAKED TRIO OF CHEESE SOUFFLÉ (V)</b>	13
Chive Cream, Coastal Cheddar, Old Winchester, Grana Padano, Artisan Thyme Crostini, Apple, Walnut & Pomegranate Salad <i>(Cooking time 10-12 minutes)</i>	

## FROM THE GARDEN

<b>LEMON &amp; THYME ARBORIO RISOTTO (V)</b>	22
Seasonal Mixed Baby Vegetables, Shaved Parmesan, Basil Oil <b>ADD PAN-FRIED TIGER PRAWNS &amp; DICED CHORIZO</b>	
	7
<b>Vegan Arborio Risotto option available with Vegan Cheese</b>	
<b>PAN FRIED POTATO GNOCCHI (V)</b>	22
Asparagus, Tenderstem Broccoli, Sun Blushed Tomatoes, Spinach & Toasted Almonds	

## FROM THE SEA

<b>SEAFOOD LINGUINE</b>	29
Tiger Prawns, Shetland Mussels, Cherry Tomato, Creamy Langoustine Bisque & Pan Seared Scallops	
<b>LEMON HERB BUTTER BAKED COD LOIN (GF)</b>	29
Lemon, Thyme & Cockle Risotto, Basil Oil, Lemon Dust	
<b>PAN-FRIED FILLET OF SEA BASS (GF)</b>	27
Herb Infused Potato Cake, Sun Dried Tomatoes, Mangetout, Asparagus, Gremolada, Light Saffron & Tarragon Sauce	
<b>GRILLED BRITISH ISLES LOBSTER (GF)</b>	
Garlic & Parsley Butter, Skinny Fries & Garden Salad <i>Subject to local market availability</i>	
<b>HALF</b>	44
<b>WHOLE</b>	79

## FROM THE LAND

<b>DUO OF DORSET LAMB (GF)</b>	34
Medallions of Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette, Dauphinoise Potatoes, Carrot & Thyme Purée, Minted Beans & Mangetout, Roasted Plum & Lamb Jus	
<b>ROASTED HAMPSHIRE CHICKEN SUPREME (GF)</b>	27
Sautéed Potato, Diced Chorizo, Wild Mushrooms, Asparagus, Tenderstem Broccoli, Roasted Red Pepper Gel, Truffle Velouté	
<b>SHREDDED GRESSINGHAM DUCK (GF)</b>	29
Braised Leg of Duck, Creamy Polenta, Buttered Kale, Carrots & Pancetta, Caramelised Apple Wedges, Cherry Gel, Port Jus	

## FROM THE GRILL

<b>8oz CENTER CUT AGED FILLET STEAK (GF)</b>	42
Pommes Anna Potato, Chantenay Rainbow Carrots, Asparagus, Caramelised Celeriac, Grilled Cherry Tomatoes, Parsnips & Truffle Oil Purée, Bordelaise Sauce	
<b>16oz CHATEAUBRIAND (GF)</b>	73
<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	
<b>Sauces to accompany the Chateaubriand:</b>	
Spiced Pink Peppercorn <b>or</b> Creamy New Forest Wild Mushroom	1.5

## FROM THE SEA & LAND

### SURF & TURF (GF) 52

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 1.5

## FOR THE SIDE

**SKINNY FRIES (GF) 5 | TRIPLE COOKED CHIPS (GF) 5 | SWEET POTATO FRIES 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.