

POOLE BAY ROCK OYSTERS (GF)

Harvested from Brownsea Island Old Sandbanks Ferry
 Chef's Chimichurri Sauce, Red & Green Tabasco
 (Subject to local market availability)
 Three 16 | Half Dozen 29

CHEF'S MIXED OLIVES (GF) 6

WARM CRUSTY ARTISAN BREAD 6

Extra Virgin Olive Oil, Balsamic Glaze
 & Netherend Farm Butter

STARTERS

PAN-FRIED TIGER PRAWNS (GF*) 14.5

Lemon Mascarpone, Artisan Herb Crostini,
 Creamy White Wine Garlic & Parsley Sauce
 (*GF without Herb Crostini)

LEMON BUTTERED GOLDEN KING SCALLOPS (GF) 16.5

Saffron Arancini, Broccoli Velouté, Crispy Ham,
 Lemongrass & Ginger Foam

CRAB & CRAYFISH FRISÉE SALAD (GF) 15

Grapefruit & Orange Segments, Avocado Mousse, Frisée Leaves,
 Lime Gel & Citrus Dressing

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.5

Chive Cream, Coastal Cheddar, Grana Padano,
 Artisan Thyme Crostini, Grapes, Walnut & Pomegranate Salad
 (Cooking time 10-12 minutes)

BURRATA & HERITAGE TOMATOES (V) (VG*) 13.5

Artisan Basil Pesto, Modena Caviar, Basil Coral & Lemon Dressing
 (*VG option available with Herbed Infused Vegan Cheese & no Basil Coral)

CARPACCIO OF BEEF (GF) 15

Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers & Radish,
 Manchego Shavings, Wild Rocket & Truffle Oil

SEA

SEAFOOD LINGUINE 29

Tiger Prawns, Shetland Mussels, Cherry Tomato,
 Creamy Langoustine Bisque & Pan Seared Scallops

LEMON HERB BUTTER BAKED COD LOIN (GF) 29

Lemon, Thyme & Cockle Risotto, Basil Oil, Lemon Dust

PAN-FRIED FILLET OF SEA BASS (GF) 27

Herb Infused Potato Cake, Sun Dried Tomatoes, Mangetout,
 Asparagus, Gremolada, Light Saffron & Tarragon Sauce

GRILLED BRITISH ISLES LOBSTER (GF)

Garlic & Parsley Butter, Skinny Fries & Garden Salad
 (Subject to local market availability)
 Half 48 | Whole 85

GARDEN

LEMON & THYME ARBORIO RISOTTO (V) (VG*) (GF) 22

Seasonal Mixed Baby Vegetables, Shaved Parmesan, Basil Oil
 (*VG Arborio Risotto option available with Vegan Cheese)
 Add Pan-Fried Tiger Prawns & Diced Chorizo 7

PAN FRIED POTATO GNOCCHI (V) 22

Asparagus, Tenderstem Broccoli, Sun Blushed Tomatoes,
 Spinach & Toasted Almonds

LAND

DUO OF DORSET LAMB (GF) 34

Medallions of Rosemary & Garlic Roasted Loin,
 Slow Braised Shoulder Croquette, Dauphinoise Potatoes,
 Carrot & Thyme Purée, Minted Beans & Mangetout,
 Roasted Plum & Lamb Jus

ROASTED HAMPSHIRE CHICKEN SUPREME (GF) 27

Sautéed Potato, Diced Chorizo, Wild Mushrooms, Asparagus,
 Tenderstem Broccoli, Roasted Red Pepper Gel, Truffle Velouté

SHREDDED GRESSINGHAM DUCK (GF) 29

Braised Leg of Duck, Creamy Polenta, Buttered Kale, Carrots &
 Pancetta, Caramelised Apple Wedges, Cherry Gel, Port Jus

GRILL

8oz CENTER CUT AGED FILLET STEAK (GF) 42

Pommes Anna Potato, Chantenay Rainbow Carrots, Asparagus,
 Caramelised Celeriac, Grilled Cherry Tomatoes,
 Parsnips & Truffle Oil Purée, Bordelaise Sauce

16oz CHATEAUBRIAND (GF) 76

Served with Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes,
 Mixed Sautéed New Forest Wild Mushrooms, Mixed Leaves
 (Cooking time 35-45 minutes) (Serves 2 people)
 Sauces to accompany:

Spiced Pink Peppercorn or Creamy New Forest Wild Mushroom 1.5

SEA & GRILL

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

SIDES

Skinny Fries (GF) 5 | Triple Cooked Chips (GF) 5 | Sweet Potato Fries (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

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

If you have any dietary requirements or require allergen information, please ask your server.

A discretionary 10% service charge will be added to your final account.