

**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)*

**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)*

**LEMON BUTTERED GOLDEN KING SCALLOPS (GF) 16.5**

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

**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)*

**CRAB & CRAYFISH FRISÉE SALAD (GF) 15**

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

**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*

**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*

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,  
Buttered Kale, Roasted Red Pepper Gel, Truffle Velouté*

**8oz CENTER CUT AGED FILLET STEAK (GF) 42**

*Pommes Anna Potato, Roasted Courgette, Asparagus,  
Caramelised Celeriac, Grilled Cherry Tomatoes,  
Parsnips & Truffle Oil Purée, Bordelaise Sauce*

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, Broccoli Florets, Sun Blushed Tomatoes,  
Spinach & Toasted Almonds*

SEA & LAND

**SURF & TURF (GF) 52**

*8oz Center Cut Aged Fillet Steak, Garlic & Parsley Butter Tiger Prawns,  
Crayfish, Parsnip & Truffle Oil Purée, Cherry Vine Tomatoes, New  
Forest Mushroom, Skinny Fries*

**Sauces to accompany 1.5**

*Spiced Pink Peppercorn  
Creamy New Forest Wild Mushroom*

SIDES

**Skinny Fries (GF) 5 | Triple Cooked Chips (GF) 5 | Mixed Salad (GF) 5 | Wild Rocket, Pecan & Pomegranate Salad (GF) 5**

**Pickled Zucchini Ribbons, Ricotta & Walnuts (V) 6 | 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.