

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

LAND

SEAFOOD LINGUINE 29

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

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

PAN-FRIED FILLET OF SEA BASS (GF) 27

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

ROASTED HAMPSHIRE CHICKEN SUPREME (GF) 27

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

GRILLED BRITISH ISLES LOBSTER (GF)

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

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

GARDEN

SEA & LAND

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

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

PAN FRIED POTATO GNOCCHI (V) 22

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

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 | 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.