

CHEF'S MIXED OLIVES (GF) 6

WARM CRUSTY ARTISAN BREAD 6

Extra Virgin Olive Oil, Balsamic Glaze & Netherend Farm Butter

BRUSCHETTAS (V, VG) 7.9

Tomato, Shallots, Fresh Basil & Extra Virgin Olive Oil

PROSCIUTTO & MOZZARELLA (GF) 7.9

Cherry Tomato, Wild Rocket, Pistachio Dust, Basil Oil & Balsamic Glaze

STARTERS

CRAB & MACKEREL PÂTÉ (GF) 13

Chef's Horseradish Cream, Pickled Cucumber, Dill Oil & Parmesan Shard

GRATIN OF GOLDEN KING SCALLOPS (GF*) 14.9

Asparagus, Tarragon, Old Winchester & Mixed Herb Artisan Crostini
*Gluten Free without Crostini

CRAYFISH & COCONUT BISQUE (GF) 12.9

Smoked Salmon Croquette & Crispy Leek

CRISPY DUCK SALAD (GF) 13.8

*Stir Fry Mixed Bell Peppers, Red Onions, Spring Onion,
Toasted Sesame Seeds, Apple & Vanilla Gel, Chef's Light Hoisin Sauce*

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.7

*Chive Cream, Gruyère & Coastal Cheddar,
Endive, Grapes & Walnut Salad*
(Cooking time 10-12 minutes)

PEAR & HERITAGE BEETROOT CRUDO (V, GF, VG*) 12.7

*Dorset Blue Vinny, Lemon & Agave Dressing, Frisée Salad,
Toasted Walnut Crumbs*
*VG option available with Vegan Cheese

CARPACCIO OF BEEF (GF) 14.9

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

SEA

SEAFOOD LINGUINE 29

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

HERB-MARINATED BAKED COD LOIN 26

Butter Bean, Chickpea & Chorizo Casserole, Basil Oil

CRISPY FILLET OF SEA BASS 25

*Saffron Bulgur, Sundried Tomatoes, Gremolata
Lemon Buttered Green Beans & Samphire, Tarragon Velouté*

GRILLED BRITISH ISLES LOBSTER (GF)

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

GARDEN

CREAMY CAULIFLOWER RISOTTO (V, GF, VG*) 22

Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket
*Vegan Risotto available on request

Add Tiger Prawns & Diced Chorizo - Supplement 7

Add Grilled Garlic & Herb Oyster Mushroom - Supplement 5

PAN FRIED POTATO GNOCCHI (V) 22

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

LAND

SLOW-COOKED SCOTCH OF DORSET LAMB (GF) 32

*Dauphinoise Dominoes, Braised Red Cabbage, Celeriac Purée,
Buttered Clams & Blackberries, Rosemary Jus, Crispy Kale*

BAKED HAMPSHIRE CHICKEN SUPREME (GF) 25

*Butternut Squash & Sautéed Potatoes, Buttered Rainbow Chard,
Baby Carrots, Crispy Diced Pancetta, Hazelnut Vinaigrette & Truffle Velouté*

8oz CENTER CUT AGED FILLET STEAK (GF) 42

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

16 OZ CHATEAUBRIAND (GF) 79

Triple Cooked Chips, Grilled Cherry Tomatoes & Oyster Mushroom

Sauces to accompany 2

Spiced Pink Peppercorn | Creamy New Forest Wild Mushroom

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,
Oyster Mushroom, Skinny Fries*

Sauces to accompany 2

Spiced Pink Peppercorn | Creamy New Forest Wild Mushroom

SIDES

Skinny Fries (GF) 5 | Chef's Triple Cooked Chips (GF) 6 | Mixed Salad (GF) 5 | Honey Roasted Root Vegetables (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.