

CHEF'S MIXED OLIVES (GF) 6

WARM CRUSTY ARTISAN BREAD 6

Extra Virgin Olive Oil, Balsamic Glaze & Netherend Farm Butter

BRUSCHETTAS (V, VG) 7.5

Tomato, Shallots, Fresh Basil & Extra Virgin Olive Oil

PROSCIUTTO & MOZZARELLA (GF) 7.5

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*

PAN FRIED GOLDEN SCALLOPS (GF*) 15.9

*Broccoli Puree, Pan-fried Diced Chorizo, Lime Gel, Coral Tuile
(*GF without Coral Tuile)*

CRAYFISH & COCONUT BISQUE (GF) 12.9

Smoked Salmon Croquette & Crispy Leek

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

*Light Wasabi & Tarragon Mayo, Pickled Shallots,
Baby Radish, Manchego Shavings,
Parsnip Crisps & Truffle Oil*

SEA

SEAFOOD LINGUINE 29

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

CRISPY FILLET OF SEA BASS (GF*) 25

*Saffron Bulgur, Sundried Tomatoes, Gremolata,
Lemon Buttered Green Beans & Samphire, Tarragon Velouté
(*GF option with Sautéed Potatoes)*

LAND

TWICE COOKED DORSET PORK BELLY (GF) 27

*Horseradish Infused Herb Mash, Roasted Root Vegetables,
Crackling Shard, Apple Gel & Tarragon Jus*

GRILLED CHICKEN BREAST (GF) 25

*Butternut Squash & Sage Pomme Purée, Buttered Rainbow Chard &
Baby Carrots, Crispy Diced Pancetta, Hazelnut Vinaigrette & Truffle Velouté*

30 DAY AGED RIBEYE STEAK (GF) 42

*Triple Cooked Chips Jenga, Roasted Courgette, Asparagus,
Caramelised Celeriac, Grilled Cherry Tomatoes,
Parsnips & Truffle Oil Purée, Bordelaise Sauce*

GARDEN

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

*Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket
Add Tiger Prawns & Diced Chorizo - Supplement 7
Add Grilled Garlic & Herb Oyster Mushroom - Supplement 5
VG option available

PAN FRIED POTATO GNOCCHI (V) 22

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

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.