

**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*

**35 DAYS 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**

---

**Skiny 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.