

**CHEF'S MIXED OLIVES (GF) 6**

**WARM CRUSTY ARTISAN BREAD 6**

Extra Virgin Olive Oil, Balsamic Glaze & Netherend Farm Butter

**BRUSCHETTAS (V, VG) 8.9**

Chef's Basil Pesto, Tomato, Shallots, & Extra Virgin Olive Oil

**PROSCIUTTO & MOZZARELLA (GF) 8.9**

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

STARTERS

**DUO OF CRAB (GF) 13.9**

Dressed White Crab Meat & Silky Brown Crab Mousse, Served with Mango Salsa, Avocado Purée, Tomato Concassé, Dill Oil & Yuzu Dressing. Accompanied by Herb-Infused Mini Crostini Shards.  
\*Gluten Free without Herb-Infused Mini Crostini Shards

**PAN FRIED GOLDEN KING SCALLOPS (GF) 16.5**

Nutmeg Cauliflower Purée, Crispy Prosciutto, Pomegranate Pearls, Orange Gel & Basil Oil

**CRAYFISH & COCONUT BISQUE (GF) 12.9**

Smoked Salmon Croquette & Crispy Leek

**SMOKED DUCK BREAST CARPACCIO (GF) 14.5**

Toasted Walnuts, Wild Rocket, Spring Onion, Cooked Baby Pear, Apple & Vanilla Gel, Parmesan Crisps, Basil Oil & Balsamic Glaze

**TATAKI-STYLE CENTRE-CUT BEEF FILLET (GF) 15.5**

Shiitake Mushroom Duxelles, Baby Watermelon Radish, Frisée Leaves, Homemade Sesame Crisps, Coconut & Lemongrass Gel

**HERBED GOATS CHEESE PANNACOTTA (GF) 13.4**

Cooked Candied Beetroot, Pickled Apple, Pistachio Crumbs, Mint Oil & Garden Pea Tuile

\*Vegetarian option with Herbed-Infused Whipped Goats Cheese

\*Vegan option with Herbed-Infused Vegan Cream Cheese

**TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.9**

Chive Cream, Gorgonzola & Coastal Cheddar, Endive, Grapes & Walnut Salad

(Cooking time 10-12 minutes)

**ROYAL BELUSKI EXMOOR CAVIAR 10g 44**

Subject to market availability

To share for two people

Blinis, Chive Infused Cream Cheese, Banana Shallots, Free Range Boiled Egg White & Yolk

\*Gluten Free with Mini Toasts instead of Blinis

**Recommended drinks pairing**

Stoli Elite Ultra-Premium Vodka 25ml 7.50

Veuve Clicquot Yellow Label 125ml 18.50

SEA

**SEAFOOD LINGUINE (DF) 29**

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

**CRISPY CHALK STREAM TROUT (GF) 26**

Lemon Buttered New Potatoes, Diced Roasted Beets & Carrots, Oyster Mushroom, Pea Purée, Crispy Leeks & Truffle Oil

**PAN SEARED SEA BASS (GF) 25**

Potato Cake Infused with Spring Onion & Dorchester Wild Garlic, Buttered Green Beans & Samphire, Sun-Blushed Tomatoes, Gremolada, Saffron Velouté & Parsnip Crisps

**GRILLED BRITISH ISLES LOBSTER (GF)**

Garlic & Parsley Butter, Skinny Fries & Garden Salad  
(Subject to local market availability)  
Half 49 | Whole 85

GARDEN

**RISOTTO PRIMAVERA (V, GF, VG\*) 22**

Garden Peas, Asparagus, Broad Beans, Crispy Poached Egg, Basil Oil & Lemon Dust

\*Vegan Risotto available on request

Add Tiger Prawns & Diced Chorizo - Supplement 9

Add Grilled Garlic & Herb King Oyster Mushroom - Supplement 5

**HOMEMADE SAGE KISSED**

**BUTTERNUT SQUASH RAVIOLI (V, VG) 22**

Artisan Basil Pesto, Grilled Courgette, Coconut, Lemon & Thyme Velouté

LAND

**SLOW-COOKED SCOTCH OF DORSET LAMB (GF) 32**

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

**HAMPSHIRE CHICKEN BALLOTINE (GF) 25**

Pancetta-Wrapped Chicken Stuffed with Spinach, Sundried Tomato, Pan-Fried Homemade Gnocchi with Diced Chorizo, Baby Carrots, & Corns, Baked Onion, Artisan Basil Pesto, Parmesan Shard & Creamy Roasted Red Pepper Sauce

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

Hand Cut Triple Cooked Chips, Roasted Courgette, Asparagus, Caramelised Celeriac, Grilled Cherry Tomatoes, Parsnip & Truffle Oil Purée, Bordelaise Sauce

**16 OZ CHATEAUBRIAND (GF) 79**

Hand Cut Triple Cooked Chips, Grilled Cherry Tomatoes & King Oyster Mushroom

Please allow 25-30 mins cooking time

**Sauces to accompany 2**

Spiced Pink Peppercorn | Creamy New Forest Wild Mushroom

SEA & LAND

**SURF & TURF (GF) 52**

8oz Centre Cut Aged Fillet Steak, Garlic & Parsley Butter Tiger Prawns & Crayfish, Parsnip & Truffle Oil Purée, Cherry Vine Tomatoes, King 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 | Asparagus & Parmesan (GF) 7**

**Wild Rocket, Pecan & Pomegranate Salad (GF) 5 | Buttered Broccoli & Almond, Chilli Flakes (GF) 6**

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE | DF - DAIRY-FREE

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.