

WARM CRUSTY ARTISAN BREAD 6

Freshly Baked Artisan Bread, Served Warm with Extra Virgin Olive Oil, Aged Balsamic Glaze, Netherend Farm Butter & Dorset Sea Salt Flakes

BRUSCHETTAS (V, VG) 8.9

Toasted Artisan Baguette Topped with Vine-Ripened Tomatoes, Shallots, Chef's Basil Pesto & a Drizzle of Extra Virgin Olive Oil.

CHEF'S MIXED OLIVES (GF) 6

A Marinated Selection of Premium Olives, Curated by Our Chefs.

STARTERS

DUO OF CRAB (GF*) 13.9

White Crab Meat & Brown Crab Mousse with Mango Salsa, Avocado Purée, Tomato, Dill Oil & Citrus Dressing. Served with Herb Crostini Shards.

*GF without Crostini

TWICE BAKED CHEESE SOUFFLÉ (V) 13.5

Light soufflé with Gorgonzola & Coastal Cheddar, Topped with Chives. Served with a Crisp Endive, Grape & Toasted Walnut Salad.

(Cooking Time 10-12 Minutes)

PAN FRIED GOLDEN KING SCALLOPS (GF) 16.5

Golden Scallops with Smooth Cauliflower Purée, Crispy Prosciutto, Pomegranate Pearls, Orange Gel & Basil Oil.

BUFFALO MOZZARELLA (V, GF, VG*) 12.4

With Heirloom Tomatoes, Basil Pesto, Crispy Kale & Olive Oil. Finished with Dorset Sea Salt.

Vegan option with Herb-Infused Vegan Cream Cheese.

CRAYFISH & COCONUT BISQUE (GF) 12.9

Rich Langoustine Bisque with a Hint of Coconut, Served with a Smoked Salmon Croquette & Crispy Leek.

SMOKED DUCK BREAST (GF) 13.5

Smoked Duck Slices with Baby Pear, Rocket, Toasted Walnuts, Apple & Vanilla Gel, Parmesan Crisps, Basil Oil & Balsamic Glaze.

SEA

SEAFOOD LINGUINE 29

Tiger Prawns, Scallops, Shetland Mussels & Cherry Tomatoes, Tossed in a Rich Langoustine Bisque.

PAN SEARED SEA BASS (GF) 25

Pan-Seared Sea Bass with a Wild Garlic Potato Cake, Green Beans, Samphire, Sun-blushed Tomatoes & Parsnip Crisps. Topped with Premolada & Saffron Velouté.

GRILLED BRITISH ISLES LOBSTER (GF)

Grilled Lobster with Garlic & Parsley Butter, Served with Skinny Fries & Garden Salad.

(Subject to local market availability)

Half 49 | Whole 85

GARDEN

RISOTTO PRIMAVERA (V, GF, VG*) 22

A Vibrant Risotto of Garden Peas, Asparagus & Broad Beans, Finished with Crispy Leeks, Fragrant Basil Oil & a Hint of Lemon Dust.

*Vegan Risotto available on request

Add Tiger Prawns & Diced Chorizo - Supplement 9

Add Grilled Garlic & Herb King Oyster Mushroom - Supplement 5

LAND

SLOW-COOKED SCOTCH OF DORSET LAMB (GF) 32

Tender Braised Dorset Lamb with Dauphinoise Dominoes, Braised Red Cabbage, Celeriac Purée, Buttered Clams, Blackberries & Crispy Kale. Finished with Rosemary Jus.

HAMPSHIRE CHICKEN SUPREME (GF) 25

Juicy Hampshire Chicken with Sautéed Potatoes, Sun-Dried Tomato, Chorizo, Baby Carrots & Sweetcorn. Served with Baked Onions, Basil Pesto, Parmesan Crisp & Roasted Red Pepper Sauce

8oz CENTRE CUT AGED FILLET STEAK (GF) 42

Tender 8oz aged Fillet Steak with Triple-Cooked Chips, Roasted Courgette, Asparagus, Caramelised Celeriac, Cherry Tomatoes and Parsnip & Truffle Oil Purée.

Finished with Rich Bordelaise Sauce.

GRILL

TO SHARE

16 OZ CHATEAUBRIAND (GF) 79

Prime Centre-Cut Chateaubriand, Grilled to Perfection with Triple-Cooked Chips, Vine Tomatoes & King Oyster Mushroom. Please allow 25-30 mins cooking time

Sauces to accompany 2

Spiced Pink Peppercorn | Creamy New Forest Wild Mushroom

LAND & SEA

SURF & TURF (GF) 52

8oz Aged Fillet Steak with Sweet Tiger Prawns & Crayfish in Garlic-Parsley Butter, Served on a Silky Parsnip & Truffle Purée. Topped with Roasted Vine Tomatoes, Sautéed Oyster Mushrooms & Crispy 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.