

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

PAN FRIED GOLDEN KING SCALLOPS (GF) 16.5

Golden scallops with smooth cauliflower purée, crispy prosciutto, pomegranate pearls, orange gel & basil oil.

CRAYFISH & COCONUT BISQUE (GF) 12.9

Rich langoustine bisque with a hint of coconut, served with a smoked salmon croquette & crispy leek.

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)

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.

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 gremolada & 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.