

**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

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

**STARTERS**

**CITRUS & DILL CURED SALMON GRAVLAX (GF\*\*) 13.5**

Chef's Pickled Vegetables, Horseradish Cream & Melba Toast  
\*\*Gluten free without Melba Toast

**CHICKEN, CHORIZO & PISTACHIO TERRINE (GF\*\*) 12.4**

Burnt Carrot, Frisée Salad, Chef's Aioli, Grilled Artisan Sourdough  
\*\*Gluten free without Sourdough

**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

**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)

**SEA**

**SEAFOOD LINGUINE (DF) 29**

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

**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 Leeks  
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

**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 SUPREME (GF) 25**

Sautéed Potato with Sun Dried Tomato & Diced Chorizo,  
Baby Carrots, & Corns, Baked Onion, Artisan Basil Pesto,  
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

**GRILL**

**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

**SIDES**

Skiny 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.