

## POOLE BAY ROCK OYSTERS (GF)

*Harvested from Brownsea Island*

Served with Cucumber, Shallots & Raspberry Vinegar Mignonette, Red & Green Tabasco

Please allow 10-12 mins preparation time | Subject to local market availability

Three 14.5 | Half Dozen 27.9 | Dozen 47.9

## STARTERS

### DUO OF CRAB (GF\*) 14.5

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

\*GF without Crostini

### SEARED SCALLOPS (GF) 16.5

Citrus Salt, Strawberry & Cherry Salsa, Coconut Foam & Flakes, Basil Oil, Crispy Strawberries & Aged Balsamic

### NEAPOLITAN STYLE MUSSELS (GF\*) 13.9

Mussels Cooked in Extra Virgin Olive Oil, Garlic, Cherry Tomatoes, Cracked Black Pepper, Fresh Parsley. Served with \*Artisan Sourdough

**As a Main Course 24.5**

### BUFFALO MOZZARELLA (V, GF, VG\*) 13.4

Heirloom Tomatoes, Basil Pesto, Crispy Kale, Extra Virgin Olive Oil Finished with Dorset Sea Salt

\*Vegan option with Herb-Infused Vegan Cream Cheese

### CARPACCIO OF BEEF (GF) 14.5

Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers & Radish, Manchego Shavings, Wild Rocket & Truffle Oil

### TWICE BAKED CHEESE SOUFFLÉ (V) 13.9

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

(Cooking Time 10-12 Minutes)

## SEA

### SEAFOOD LINGUINE 29

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

### CRISPY SEA BASS (GF) 25

Warm Mediterranean Salad of Roasted Peppers, Asparagus, Sweet Potato, Fennel, Aubergine & Zucchini Topped with Parsnip Crisps & a Light Citrus Herb Vinaigrette

### 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

### NEO'S FISH & CHIPS (GF) 24

Tempura Haddock, Garden Pea Purée, Pickled Fennel  
Chef's Herb Tartare, Burnt Lemon & Truffle Parmesan Triple Cooked Chips

## GARDEN

### SUMMER GARDEN RISOTTO (V,GF,VG\*) 22

Courgette, Asparagus, Broad Beans, Crispy Leeks & Lemon Verbena Infused Oil  
\*Vegan Risotto available on request

**Add to your Risotto;**

Tiger Prawns & Diced Chorizo 7.9

Crayfish & Tiger Prawns 8.9

Grilled Garlic & Herb Oyster Mushroom 4.5

### PORCINI MUSHROOM PANZEROTTI (V) 22

Red Pesto, Wild Rocket, Basil Oil & Crumbled Feta

## LAND

### SCOTCH OF DORSET LAMB (GF) 32

Slow Braised Dorset Lamb with Dauphinoise Dominoes, Minted Mangetout & Summer Beans, Burnt Carrot Purée, Buttered Clams, Raspberries, Crispy Kale & Rosemary Jus

### BAKED CHICKEN SUPREME (GF) 25

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

### CRISPY DUCK & QUINOA SALAD (GF) 22.5

Shredded Confit Duck, Watercress, Spring Onion, Baby Radish, Toasted Sesame Seeds, Citrus Hoisin Dressing & Apple Vanilla Gel  
**As a Starter 13.9**

### 8oz ANGUS PRIME CUT FILLET STEAK (GF) 42

Triple-Cooked Chips, Roasted Courgette, Asparagus, Caramelised Celeriac, Cherry Tomatoes & Parsnip Purée  
Served with Rich Bordelaise Sauce

**Add to your Steak; Tiger Prawns & Crayfish 8.9**

## GRILL

### 16oz CHATEAUBRIAND (GF) 82

Served with Triple-Cooked Chips, Roasted Vine Tomatoes, King Oyster Mushroom & Garden Salad  
**Please allow 25-30 mins cooking time**

### NEO'S SURF & TURF (GF) 85

8oz Prime Centre-Cut Fillet Steak with Half British Isle Lobster in Garlic-Parsley Butter, Roasted Vine Tomatoes, Sautéed Oyster Mushrooms, Crispy Skinny Fries & Garden Salad

**Sauces to Accompany Grill Items**

Spiced Pink Peppercorn 2 | Creamy New Forest Wild Mushroom 2

## FOR THE TABLE

### TRUFFLE PARMESAN FRIES (GF) 6.9

### TRIPLE COOKED CHIPS (GF) 6

### SKINNY FRIES (GF) 5

### WARM CRUSTY

### ARTISAN BREAD & MIXED OLIVES 12

Extra Virgin Olive Oil, Aged Balsamic Glaze, Netherend Farm Butter & Dorset Sea Salt Flakes

### ASPARAGUS & PARMESAN (GF) 6.9

### MIXED SALAD (GF) 4.25

### MINT & GARLIC COURGETTE (GF) 5

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-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.