

NEO SUNSET *Classics*

COCKTAILS

9.99

CAMPARI SPRITZ

Campari, Prosecco, Soda

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

PEACH & MINT SMASH

Bourbon, Peach Liqueur,
Fresh Mint & Lemon Juice, Honey

PORNSTAR FIZZ

Passoa, Vanilla syrup, Fresh Passion Fruit,
Prosecco, Soda

STRAWBERRY CAIPIRINHA

Cachaca, Fresh Strawberry & Lime Juice,
Strawberry Syrup

PINEAPPLE & BASIL MARGARITA

Tequila, Cointreau, Pineapple Juice,
Fresh Basil & Lime Juice, Sugar, Chilli Tincture

COOLERS

5.99

MINT & RASPBERRY

Fresh Mint & Raspberry, Raspberry Syrup,
Fresh Lemon Juice, Lemonade

PASSION & PINEAPPLE

Fresh Passion Fruit, Pineapple Juice,
Passion Fruit Syrup, Fresh Lime Juice, Lemonade

ELDERFLOWER & CUCUMBER

Elderflower Cordial, Fresh Lemon Juice, Cucumber, Mint, Soda

BOTTLES

5.50

CORONA

PERONI

ASAHI

PUNK IPA

ANNINGS CIDER

Cucumber & Elderflower

Grapefruit & Pineapple

Crushed Berries

Apple

BEER BUCKET

27.50

6 BOTTLES, SERVED ON ICE

Corona | Asahi | Peroni | Punk IPA

NEO SUNSET *Bites*

NIBBLES

CHEF'S MIXED OLIVES (GF) 6

TRUFFLE PARMESAN FRIES (GF, VG) 7
Skinny Fries, Truffle Oil,
topped with Parmesan Cheese

BRUSCHETTAS (V, VG) 9.9
Chef's Basil Pesto, Tomato,
Shallots & Extra Virgin Olive Oil

LIGHT BITES

CITRUS & DILL CURED SALMON GRAVLAX (GF*) 13.9
Chef's Pickled Vegetables, Horseradish Cream & Melba Toast
*Gluten free without Melba Toast

PAN FRIED GOLDEN SCALLOPS (GF) 16.5
Cauliflower Purée, Crisp Prosciutto, Pomegranate, Orange Gel & Basil Oil

BUFFALO MOZZARELLA (V, GF, VG*) 12.9
Heirloom Tomatoes, Basil Pesto, Crispy Kale, Extra Virgin Olive Oil, Finished with Dorset Sea Salt
*Vegan option with Herb-Infused Vegan Cream Cheese

PAN FRIED TIGER PRAWNS (GF) 13.9
Chorizo, Gremolada & Confit Cherry Tomato & Chef's Aioli

CRAB & CRAYFISH FRISÉE (GF) 13.9
Frisée, Grapefruit & Orange Segments, Avocado Mousse, Mango Gel, Citrus Dressing & Crispy Shallots

GRILLED GREEK HALLOUMI (V, GF) 11.9
Garden Pea Puree & Roasted Cherry Vine Tomatoes

PLATES

NEO'S FISH & CHIPS (GF) 19.5
Lightly Battered Haddock, Crispy Triple-Cooked Chips, Lemon-Herb Tartare & Garden Pea Purée

NEO'S BEEF BURGER 19.9
Prime Steak Mince, Brioche Bun, Lettuce, Gherkins, Beef Tomato, Bois Boudrin Sauce & French Fries

TO SHARE

CHEESE & CHARCUTERIE BOARD 24.9
Serrano Ham, Lomo, Chorizo, Coastal Cheddar, Dorset Blue Vinny, Goat's Cheese, Mixed Olives,
Pickled Green Chilli Peppers, Warm Artisan Sourdough

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 bill.