

Warm Crusty Artisan Sourdough & Mixed Olives 12

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



Poole Bay Rock Oysters

(gf) Three 14.5 | Half Dozen 27.9 | Dozen 47.9
Cucumber, Shallots & Raspberry Mignonette,
Red & Green Tabasco, Freshly shucked
(Please allow 12min preptime | Local Market-Dependent)

TO START

Duo of Crab

(gf*) 14.5

Fresh White Crab & Brown Crab Mousse
Mango Salsa, Avocado Purée, Tomato
Dill Oil & Citrus, served with Herb Crostini
***Gluten-free without Herb Crostini**

Scallops & Tiger Prawn Thermidor

(gf) 15.5

Scallops, Tiger Prawns & Asparagus
in a Saffron Thermidor Sauce
served with Parmesan Tuile

Crayfish & Coconut Bisque

(gf*) 13.9

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

Carpaccio of Beef

(gf) 14.5

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

Goat's Cheese & Pistachio Mousse

(v, gf, vg*) 13.7

Heritage Beet, Celery & Apple Tartare, Pistachio Dust
Thyme Pumpkin Seed Pesto, Dill & Lemon Oil
***Vegan option with Herb-Infused Cream Cheese**

Cheese Soufflé

13.9

Light Twice-Baked
Coastal Cheddar Soufflé with Chives
Endive, Grape & Walnut Salad
(Cooking time 10-12 minutes)

SIGNATURES

Scotch of Dorset Lamb

(gf) 32

Dauphinoise Dominoes, Braised Red Cabbage
Celeriac & Burnt Carrot Purée, Buttered Clams,
Roasted Plum, Crispy Kale & Rosemary Jus

Crispy Sea Bass

(gf) 26

Lemon Herb Potato Pavé, Roasted Winter Vegetables
Creamy 'Nduja & Crayfish Sauce
Parsnip Crisp & Dill Oil

16oz Chateaubriand Board

(gf) 84

Triple-Cooked Chips, Roasted King Oyster Mushrooms
Vine Tomatoes, Honey-Glazed Root Vegetables
Cognac Pink Peppercorn Sauce
(Please allow 25-30 mins cooking time)

Squash & Chestnut Risotto

(v, gf, vg*) 22

Roasted Butternut Squash, Grated Chestnuts
Crispy Sage & Truffle Oil ***Vegan Risotto available on request**
Add to your Risotto:
Tiger Prawns & Diced Chorizo 7.9
Garlic & Herb Oyster Mushroom 4.5

MAINS

Sea Food Linguine

29

Tiger Prawns, Crayfish, Scallop
Shetland Mussels & Cherry Tomatoes
in a Rich Langoustine Bisque

Grilled British Isles Lobster

(gf) Half 49 | Whole 85

Garlic & Parsley Butter
Skinny Fries & Garden Salad
(Local Market-Dependent)

Neo's Fish & Chips

(gf) 24

Tempura Haddock, Cajun Pea Purée
Truffle Parmesan Triple Cooked Chips
Pickled Winter Vegetables & Herb Tartare

Crispy Duck & Quinoa

(gf) 24 | As Starter 13.9

Shredded Confit Duck
Roasted Butternut Squash, Pomegranate
Toasted Sesame, Citrus Hoisin
Spiced Apple & Vanilla Gel

8oz Angus Prime Cut Fillet Steak

(gf) 42

Triple-Cooked Chips, Roasted Courgette &
Asparagus, Caramelised Celeriac, Cherry
Tomatoes, Parsnip Purée & Rich Bordelaise
Add to your Steak;
Tiger Prawns & Crayfish 8.9 | Half Lobster 40

Baked Chicken Supreme

(gf) 25

Sautéed Potatoes, Sun-Dried Tomato
Chorizo, Baby Carrots & Sweetcorn
Thyme & Pumpkin Seed Pesto
Parmesan Crisp
& Roasted Red Pepper Sauce

FOR THE TABLE

Asparagus & Parmesan

(gf) 6.9

Mixed Salad

(gf) 4.25

Broccoli & Almond, Chilli Flakes

(gf) 5

Fine Beans & Chestnut Butter

(gf) 5

Triple Cooked Chips

(gf) 6

Skinny Fries

(gf) 5

Honey-Glazed Root Vegetables

(gf) 5

Truffle Parmesan Fries

(gf) 6.9

(v) Vegetarian | (vg) Vegan | (gf) Gluten-free | (gf*) Gluten-free without mentioned item | (vg*) Vegan option available

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server

A discretionary 10% service charge will automatically be added to your bill

