

Warm Crusty Artisan Sourdough & Mixed Olives

10

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

Chef's Chimichurri, Red & Green Tabasco

Freshly Shucked

(Please allow 15 min 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 Gratin

(gf) 15.5

Scallops, Tiger Prawns & Asparagus
in a Saffron Gratin 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

Duck, Hazelnut & Orange Terrine

(gf⁺) 13.5

Cherry Gel, Frisée Salad, Burnt Carrot
Nutmeg Spiced Real Ale Chutney
& Toasted Sourdough

Buffalo Mozzarella

(v, gf, vg⁺) 13.4

Heirloom Tomatoes, Beets, Pumpkin Seed Pesto
Crispy Kale, Extra Virgin Olive Oil & Dorset Sea Salt
*Vegan option with Herb-Infused Vegan Cream Cheese

Cheese Soufflé

(v) 13.9

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

SIGNATURES

Slow-Braised Dorset Lamb

(gf) 32

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

Crispy Sea Bass

(gf) 26

Lemon Herb Potato Pave, Winter Vegetables
Romanesco Broccoli, Saffron Crayfish Sauce
Parsnip Crisp & Dill Oil

16oz Chateaubriand Board

(gf) 84

Triple-Cooked Chips, Roasted Vine Tomatoes
King Oyster Mushrooms & 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

Coastal Pesto Linguine

24

Tiger Prawns, Mussels
Thyme & Pumpkin Seed Pesto
Toasted Pine Nuts & Crispy Basil

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

Twice Baked Pork Belly

(gf) 24.5

Soy-Honey-Ginger Glaze, Beetroot Purée
Apple & Potato Mash, Roasted Roots
Crispy Crackling & Thyme Jus

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

Honey-Glazed Root Vegetables

(gf) 5

Triple Cooked Chips

(gf) 6

Skinny Fries

(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