

A LA CARTE MENU

WHILE YOU WAIT

WARM CRUSTY ARTISAN BREAD <i>(For Two)</i>	5
Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter	
CHEF'S MARINATED MIXED OLIVES <i>(GF)</i>	6
CHEF'S HUMMUS <i>(For Two)</i>	9
Flat Bead, Cherry Tomatoes, Mixed Olives, Pomegranate, Baby Radish & Fresh Parsley	
POOLE BAY ROCK OYSTERS <i>(GF)</i>	
Harvested from Brownsea Island's old Sandbanks Ferry Chef's Chimichurri Sauce, Red & Green Tabasco	
Three	12
Half Dozen	22

STARTERS

TIGER PRAWNS TEMPURA <i>(GF)</i>	13
Chef's Sweet Chilli Compote, Tarragon & Lime Mayo, Parsley Oil	
DEVON CRAB & CRAYFISH <i>(GF)</i>	14
Gravlax of Scottish Salmon, Tomato & Cucumber Concasse, Chicory, Lemon & Basil Dressing	
LEMON BUTTERED GOLDEN KING SCALLOPS <i>(GF)</i>	14
Basil Infused Creamy Burrata, Crispy Chorizo, Lime Gel, Ginger & Lemongrass Foam	
CARPACCIO OF BEEF <i>(GF)</i>	14
Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets, Manchego Shavings & Truffle Oil Drops	
ROSARY GOAT'S CHEESE & WATERMELON	12
Mint & Chive Infused Goats Cheese, Pickled Fennel, Toasted Sunflower Seeds, Apple Gel & Artisan Lemon Basil Sorbet	
TWICE BAKED DORSET CHEDDAR SOUFFLÉ <i>(V)</i>	11
Artisan Crostini, Grape & Celery Salad <i>(Cooking time 10-12 minutes)</i>	
ISLE OF WIGHT HERITAGE TOMATOES <i>(V, VG, GF)</i>	10
Baby Radish, Candy Beets, Carrot Ribbons, Black Garlic Mayo & Lemon Dressing	
With Buffalo Mozzarella <i>(V)</i>	12

FROM THE GARDEN & SALADS

RICOTTA & SPINACH TORTELLINI <i>(V)</i>	22
Sage Butter, Wild Rocket & Fresh Parmesan	
WILD MUSHROOM & SAFFRON RISOTTO <i>(V, VG, GF)</i>	22
New Forest Wild Mushrooms, Asparagus, Mixed Kalamata Olives, Lemon Dust	
CONTEMPORARY TUNA NIÇOISE SALAD <i>(GF)</i>	23
Gently Seared Yellow Fin Tuna (Served Cold & Pink) Rolled in Sesame Seeds, Mustard & Dill, Free Range Boiled Egg, Green Beans, Cherry Tomatoes, Kalamata Olives, Boiled Baby Potatoes, Anchovy Dressing	
CRISPY DUCK SALAD <i>(GF)</i>	23
Watercress, Bean Sprouts, Spring Onion, Baby Radish, Toasted Sesame Seeds, Apple & Vanilla Gel, Chef's Light Hoi Sin Sauce	
QUINOA & AVOCADO SALAD <i>(GF, V, VG)</i>	18
Mixed Leaves, Orange & Grapefruit Segments, Pomegranate Seeds, Mixed Tomatoes, Chef's Thyme & Orange Dressing	
With Vegan Feta Cheese	20

FROM THE SEA

LINGUINE OF DEVON KING CRAB	26
Tempura Poole Bay Rock Oyster, Asparagus, Hint of Roasted Chillies, Pinch of Fresh Mint, Creamy Langoustine Bisque & Fresh Parmesan	
BUTTER ROASTED FILLET OF BERING HALIBUT <i>(GF)</i>	28
Garlic & Thyme Infused Potato Cake, Julienne Mangetout, Samphire, Light Saffron & Lavender Velouté	
PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS <i>(GF)</i>	26
Potato Rosti, Nutmeg Buttered Spinach, Tenderstem Broccoli, Kalamata Olives, Sauce Vierge	
CURRIED CORNISH BAY MUSSELS <i>(GF)</i>	23
Fresh Parsley, Coriander, Spring Onion, Lime & Chillies, Mild Curried Coconut Milk, Artisan Bread	
GRILLED BRITISH ISLES LOBSTER <i>(GF)</i>	
Garlic Butter, Skinny Fries & Garden Salad	
Half	34
Whole	64

FROM THE BUTCHER

DUO OF DORSET LAMB <i>(GF)</i>	34
Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette, Fondant Potatoes, Orange & Carrot Purée, Minted Beans, Cucumber Raita & Lamb Jus	
CRISPY BELLY OF DORSET PORK <i>(GF)</i>	24
Horseradish Infused Herb Pomme Purée, Baby Corn & Courgette, Golden Apple Salad & Gel, Tarragon & Caper Jus	
BALLOTINE OF HAMPSHIRE CHICKEN BREAST <i>(GF)</i>	24
Stuffed with Chorizo, Sautéed Potato, Sautéed New Forest Wild Mushrooms, Tenderstem Broccoli, Asparagus & Madeira Sauce	

FROM THE GRILL

16oz CHATEAUBRIAND <i>(GF)</i>	70
<i>(Cooking time 35-45 minutes) (Serves 2 people)</i>	
8oz CENTER CUT AGED FILLET STEAK <i>(GF)</i>	35
All GRILL items are served with: Triple Cooked Hand-cut Chips Vine Cherry Tomatoes New Forest Mushroom Mixed Leaves	
Sauces to accompany	
<i>Spiced Pink Peppercorn</i>	1
<i>Creamy New Forest Wild Mushroom</i>	1

FROM THE SEA & GRILL

SURF & TURF <i>(GF)</i>	47
8oz Center Cut Aged Fillet Steak, Tiger Prawns, Crayfish, Parsnip & Truffle Oil Purée, Garlic & Parsley Butter, Cherry Vine Tomatoes, New Forest Mushroom, Skinny Fries	
Sauces to accompany	
<i>Spiced Pink Peppercorn</i>	1
<i>Creamy New Forest Wild Mushroom</i>	1

FOR THE SIDE

SKINNY FRIES <i>(GF)</i> 5	TRIPLE COOKED CHIPS <i>(GF)</i> 5	SWEET POTATO FRIES 5	ASPARAGUS & PARMESAN <i>(GF)</i> 5
MIXED SALAD <i>(GF)</i> 5	WILD ROCKET, PECAN & POMEGRANATE SALAD <i>(GF)</i> 5	BUTTERED BROCCOLI & ALMONDS, CHILLI FLAKES <i>(GF)</i> 6	