

COCKTAIL LOUNGE MENU

Featuring seasonal, freshly prepared tasting plates & light bites to perfectly compliment your drinks.
Our carefully selected drink pairings will enhance the diverse flavours of each dish,
providing a well-rounded and enjoyable experience.

POOLE BAY ROCK OYSTERS (GF)

Harvested from Brownsea Island Old Sandbanks Ferry
Chef's Chimichurri Sauce, Red & Green Tabasco
(Subject to local market availability)
Three 16 | Half Dozen 29

Recommended drinks pairing - VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE BRUT

CHEF'S MIXED OLIVES (GF) 6

TASTING SLATES

SMOKED SALMON & CREAMY WASABI MASCARPONE (GF) 6.9

Lemon Zest & Crispy Squid Ink Tapioca Crackers

Recommended drinks pairing - DRY GIN MARTINI or CUCUMBER MINT SPRITZ

BRUSCHETTAS (V, VG) 6.9

Tomato, Shallots, Fresh Basil & Extra Virgin Olive Oil

Recommended drinks pairing - LIMONCELLO SPRITZ or CLASSIC NEGRONI

PROSCIUTTO & MOZZARELLA (GF) 6.9

Cherry Tomato, Wild Rocket, Pistachio Dust, Basil Oil & Balsamic Glaze

Recommended drinks pairing - APEROL SPRITZ or PROSECCO

LIGHT BITES

PAN FRIED CALAMARI (GF) 9.9

Chorizo, Gremolada & Confit Cherry Tomato & Chef's Aioli

Recommended drinks pairing - MOJITO or NEW ZELAND SAUVIGNON BLANC

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF**) 8.9

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough

Recommended drinks pairing - L' ARTISAN CHARDONNAY or FRENCH 75

GRILLED GREEK HALLOUMI (V, GF) 8.9

Garden Pea Puree & Roasted Cherry Vine Tomatoes

Recommended drinks pairing - PINOT GRIGIO or WHITE LADY

MOROCCAN-STYLE CAULIFLOWER BITES (V, VG) 8.5

Cauliflower florets coated in Moroccan Style Spiced Quinoa Breadcrumbs, Chilli Mayo & Riata Dip

Recommended drinks pairing - DARK 'N' STORMY or MARGARITA

TO SHARE

CHEESE & CHARCUTERIE BOARD 24.9

Serrano Ham, Lomo, Chorizo, Coastal Cheddar, Dorset Blue Vinny, Mixed Olives,
Pickled Green Chilli Peppers, Warm Artisan Sourdough

Recommended drinks pairing - CLASSIC MANHATTAN or PINOT NOIR

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.