

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

CHEF'S MIXED OLIVES(GF) 6

WARM CRUSTY ARTISAN BREAD 6

Extra Virgin Olive Oil, Balsamic Glaze
 & Netherend Farm Butter

STARTERS

PAN-FRIED TIGER PRAWNS (GF) 14.9

Marinated Tiger Prawns, Crispy Squid Ink Crackers
 Creamy Mascarpone & Rose Harissa Sauce

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.7

Chive Cream, Coastal Cheddar, Grana Padano,
 Artisan Thyme Crostini, Grapes, Walnut & Pomegranate Salad
 (Cooking time 10-12 minutes)

LEMON BUTTERED GOLDEN KING SCALLOPS (GF) 16.5

Garden Pea Puree, Mango & Chilli Salsa,
 Crispy Ham, Lemongrass & Ginger Foam

BURRATA & HERITAGE TOMATOES (V) (VG*) 13.7

Artisan Basil Pesto, Modena Caviar, Basil Coral & Lemon Dressing
 (*VG option available with Herbed Infused Vegan Cheese & no Basil Coral)

CRAB & CRAYFISH FRISÉE SALAD (GF) 14.9

Grapefruit & Orange Segments, Avocado Mousse, Frisée Leaves,
 Lime Gel & Citrus Dressing

CARPACCIO OF BEEF (GF) 14.9

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

SEA

SEAFOOD LINGUINE 29

Tiger Prawns, Pan Seared Scallops, Shetland Mussels,
 Cherry Tomatoes & Creamy Langoustine Bisque

PAN-FRIED FILLET OF SEA BASS (GF) 27

Herb Infused Potato Cake, Sun Dried Tomatoes, Mangetout,
 Asparagus, Gremolada, Light Saffron & Tarragon Sauce

GRILLED BRITISH ISLES LOBSTER (GF)

Garlic & Parsley Butter, Skinny Fries & Garden Salad
 (Subject to local market availability)
 Half 48 | Whole 85

LAND

DUO OF DORSET LAMB (GF) 34

Medallions of Rosemary & Garlic Roasted Loin, Slow Braised
 Shoulder Croquette, Dauphinoise Potatoes, Carrot & Thyme Purée,
 Minted Beans & Mangetout, Cucumber Raita & Lamb Jus

ROASTED HAMPSHIRE CHICKEN SUPREME (GF) 27

Sautéed Potatoes, Diced Chorizo, Wild Mushrooms, Asparagus,
 Buttered Kale, Roasted Red Pepper Gel & Truffle Velouté

8oz CENTER CUT AGED FILLET STEAK (GF) 42

Pommes Anna Potato, Roasted Courgette, Asparagus,
 Caramelised Celeriac, Grilled Cherry Tomatoes,
 Parsnips & Truffle Oil Purée, Bordelaise Sauce

GARDEN

LEMON & THYME ARBORIO RISOTTO (V) (VG*) (GF) 22

Seasonal Mixed Baby Vegetables, Shaved Parmesan, Basil Oil
 (*VG Arborio Risotto option available with Vegan Cheese)
 Add Pan-Fried Tiger Prawns & Diced Chorizo 7

PAN FRIED POTATO GNOCCHI (V) 22

Asparagus, Broccoli Florets, Sun Blushed Tomatoes,
 Spinach & Toasted Almonds

**SMOKED SALMON, CRAYFISH
 & AVOCADO SALAD (GF) 24**

Cherry Tomatoes, Romaine Lettuce & Marie Rose Sauce

SEA & LAND

SURF & TURF (GF) 52

8oz Center Cut Aged Fillet Steak,
 Garlic & Parsley Butter Tiger Prawns & Crayfish,
 Parsnip & Truffle Oil Purée, Cherry Vine Tomatoes,
 New Forest Mushrooms, Skinny Fries

Sauces to accompany 2

Spiced Pink Peppercorn
 Creamy New Forest Wild Mushroom

SIDES

Skinny Fries (GF) 5 | Chef's Triple Cooked Chips (GF) 6 | | Mixed Salad (GF) 5

Wild Rocket, Pecan & Pomegranate Salad (GF) 5 | Buttered Broccoli & Almond, Chili Flakes (GF) 6

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

All our dishes prepared using fresh ingredients and locally sourced produce where possible

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.