

CHEF'S MIXED OLIVES (GF) 6

WARM CRUSTY ARTISAN BREAD 6

Extra Virgin Olive Oil, Balsamic Glaze & Netherend Farm Butter

BRUSCHETTAS (V, VG) 7.5

Tomato, Shallots, Fresh Basil & Extra Virgin Olive Oil

PROSCIUTTO & MOZZARELLA (GF) 7.5

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

STARTERS

CRAB & MACKEREL PÂTÉ (GF) 13

Chef's Horseradish Cream, Pickled Cucumber, Dill Oil & Parmesan Shard

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.7

*Chive Cream, Gruyère & Coastal Cheddar, Endive, Grapes & Walnut Salad
(Cooking time 10-12 minutes)*

GRATIN OF GOLDEN KING SCALLOPS (GF*) 14.9

*Asparagus, Tarragon, Old Winchester & Mixed Herb Artisan Crostini
Gluten Free without Crostini

PEAR & HERITAGE BEETROOT CRUDO (V, GF, VG*) 12.7

*Dorset Blue Vinny, Lemon & Agave Dressing, Frisée Salad, Toasted Walnut Crumbs
VG option available with Vegan Cheese

CRAYFISH & COCONUT BISQUE (GF) 12.9

Smoked Salmon Croquette & Crispy Leek

CARPACCIO OF BEEF (GF) 14.9

Light Wasabi & Tarragon Mayo, Pickled Shallots, Baby Radish, Manchego Shavings, Parsnip Crisps & Truffle Oil

SEA

SEAFOOD LINGUINE 29

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

CRISPY FILLET OF SEA BASS (GF) 25

Saffron Bulgur, Sundried Tomatoes, Gremolata, Lemon Buttered Green Beans & Samphire, Tarragon Velouté

GRILLED BRITISH ISLES LOBSTER (GF)

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

GARDEN

CREAMY CAULIFLOWER RISOTTO (V, GF) 22

*Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket
Add Tiger Prawns & Diced Chorizo - Supplement 7
Add Grilled Garlic & Herb Oyster Mushroom - Supplement 5*

PAN FRIED POTATO GNOCCHI (V) 22

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

LAND

SLOW COOKED SCOTCH OF DORSET LAMB (GF) 32

Dauphinoise Dominoes, Braised Red Cabbage, Celeriac Purée, Buttered Clams & Blackberries, Rosemary Jus, Crispy Kale

BAKED HAMPSHIRE CHICKEN SUPREME (GF) 25

Butternut Squash & Sage Pomme Purée, Buttered Rainbow Chard & Baby Carrots, Crispy Diced Pancetta, Hazelnut Vinaigrette & 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

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, Oyster Mushroom, 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 | Honey Roasted Root Vegetables (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.