

CHEF'S MIXED OLIVES (GF) 6

WARM CRUSTY ARTISAN BREAD 6

Extra Virgin Olive Oil, Balsamic Glaze & Netherend Farm Butter

BRUSCHETTAS (V, VG) 8.4

Tomato, Shallots, Fresh Basil & Extra Virgin Olive Oil

PROSCIUTTO & MOZZARELLA (GF) 8.4

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

ROYAL BELUSKI

EXMOOR CAVIAR 10g 44

(Subject to market availability)

Blinis, Chive Infused Cream Cheese, Banana Shallots,
Free Range Boiled Egg White & Yolk
*Gluten Free with Mini Toasts instead of Blinis

Recommended drinks pairing

Stoli Elite Ultra-Premium Vodka 25ml 7.50

Veuve Clicquot Yellow Label 125ml 17.95

STARTERS

CRAB & MACKEREL PÂTÉ (GF) 13

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

GRATIN OF GOLDEN KING SCALLOPS (GF*) 14.9

Asparagus, Tarragon, Old Winchester & Mixed Herb Artisan Crostini

*Gluten Free without Crostini

CRAYFISH & COCONUT BISQUE (GF) 12.9

Smoked Salmon Croquette & Crispy Leek

CRISPY DUCK SALAD (GF) 13.8

Stir Fry Mixed Bell Peppers, Red Onions, Spring Onion,
Toasted Sesame Seeds, Apple & Vanilla Gel, Chef's Light Hoisin Sauce

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.7

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

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

CARPACCIO OF BEEF (GF) 14.9

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

SEA

SEAFOOD LINGUINE (DF) 29

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

HERB-MARINATED BAKED COD LOIN (GF) 26

Butter Bean, Chickpea, Pancetta & Chorizo Casserole, Basil Oil

CRISPY FILLET OF SEA BASS 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, VG*) 22

Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket
*Vegan Risotto available on request

Add Tiger Prawns & Diced Chorizo - Supplement 7

Add Grilled Garlic & Herb King 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 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,
Parsnip & Truffle Oil Purée, Bordelaise Sauce

16 OZ CHATEAUBRIAND (GF) 79

Triple Cooked Chips, Grilled Cherry Tomatoes & King Oyster Mushroom

Sauces to accompany 2

Spiced Pink Peppercorn | Creamy New Forest Wild Mushroom

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,
King 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 | DF - DAIRY-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.