

WARM CRUSTY ARTISAN BREAD 6

Freshly Baked Artisan Bread, Served Warm with Extra Virgin Olive Oil, Aged Balsamic Glaze, Netherend Farm Butter & Dorset Sea Salt Flakes

BRUSCHETTAS (V, VG) 8.9

Toasted Artisan Baguette Topped with Vine-Ripened Tomatoes, Shallots, Chef's Basil Pesto & a Drizzle of Extra Virgin Olive Oil.

CHEF'S MIXED OLIVES (GF) 6

A Marinated Selection of Premium Olives, Curated by Our Chefs.

STARTERS

DUO OF CRAB (GF*) 13.9

Dressed White Crab Meat & Silky Brown Crab Mousse, Served with Mango Salsa, Avocado Purée, Tomato Concassé, Dill Oil & Citrus Dressing. Accompanied by Herb-Infused Mini Crostini Shards.

*Gluten-free without Herb-Infused Mini Crostini Shards

PAN FRIED GOLDEN KING SCALLOPS (GF) 16.5

Delicately Caramelised Scallops with a Velvety Nutmeg Cauliflower Purée, Crispy Prosciutto, Pomegranate Pearls, Bright Orange Gel & Fragrant Basil Oil

CRAYFISH & COCONUT BISQUE (GF) 12.9

Langoustine Bisque Infused with Coconut, Paired with a Smoked Salmon Croquette & Delicate Crispy Leek.

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) 13.5

Delicately Crafted with Gorgonzola & Coastal Cheddar, Finished with Fresh Chives. Served Alongside a Crisp Endive, Grapes & Toasted Walnuts Salad.

(Cooking Time 10-12 Minutes)

BUFFALO MOZZARELLA (V, GF, VG*) 12.4

Paired with Heirloom Tomatoes, Vibrant Basil Pesto, Crispy Kale & a Drizzle of Extra Virgin Olive Oil. Finished with a Touch of Dorset Sea Salt.

*Vegan Option Available with Herb-Infused Vegan Cream Cheese

SMOKED DUCK BREAST (GF) 13.5

Fine Slices of Smoked Duck with Toasted Walnuts, Wild Rocket, Cooked Baby Pear, Apple & Vanilla Gel, Parmesan Crisps, Basil Oil, & Balsamic Glaze

SEA

SEAFOOD LINGUINE 29

A Delicate Blend of Tiger Prawns, Pan-Seared Scallops, Shetland Mussels & Cherry Tomatoes, All Tossed in a Luxurious Langoustine Bisque.

PAN SEARED SEA BASS (GF) 25

Delicately Pan-Seared Sea Bass Paired with a Spring Onion & Dorchester Wild Garlic-Infused Potato Cake, Green Beans, Samphire, Sun-Blushed Tomatoes & Parsnip Crisps. Finished with a Vibrant Gremolada & Saffron Velouté.

GRILLED BRITISH ISLES LOBSTER (GF)

Delicious Lobster Grilled to Perfection, Served with Garlic & Parsley Butter, Alongside Skinny Fries & Fresh Garden Salad. (Subject to local market availability)

Half 49 | Whole 85

GARDEN

RISOTTO PRIMAVERA (V, GF, VG*) 22

A Vibrant Risotto of Garden Peas, Asparagus & Broad Beans, Finished with Crispy Leeks, Fragrant Basil Oil & a Hint of Lemon Dust.

*Vegan Risotto available on request

Add Tiger Prawns & Diced Chorizo - Supplement 9

Add Grilled Garlic & Herb King Oyster Mushroom - Supplement 5

LAND

SLOW-COOKED SCOTCH OF DORSET LAMB (GF) 32

Succulent Dorset Lamb, Braised to Perfection, Served with Dauphinoise Dominoes, Braised Red Cabbage, Velvety Celeriac Purée, Buttered Clams, Blackberries & Crispy Kale. Finished with Rosemary-Infused Jus.

HAMPSHIRE CHICKEN SUPREME (GF) 25

Succulent Hampshire Chicken Supreme Served with Sautéed Potatoes, Sun-Dried Tomato, Diced Chorizo, Baby Carrots & Sweetcorn. Accompanied by Baked Onions, Artisan Basil Pesto & a Parmesan Crisp. Finished with a Creamy Roasted Red Pepper Sauce.

8oz CENTRE CUT AGED FILLET STEAK (GF) 42

A Tender, 8oz Aged Fillet Steak, Served with Hand-Cut Triple-Cooked Chips, Roasted Courgette, Asparagus, Caramelised Celeriac & Cherry Tomatoes. Accompanied by Parsnip & Truffle Oil Purée, & Finished with a Rich Bordelaise Sauce.

GRILL

16 OZ CHATEAUBRIAND (GF) 79

Prime Centre-Cut Chateaubriand, Expertly Grilled & Served with Hand-Cut Triple-Cooked Chips, Grilled Cherry Tomatoes on Vine & King Oyster Mushroom. Please allow 25-30 mins cooking time

Sauces to accompany 2

Spiced Pink Peppercorn | Creamy New Forest Wild Mushroom

LAND & SEA

SURF & TURF (GF) 52

Succulent 8oz Aged Fillet Steak Paired With Sweet Tiger Prawns & Crayfish Cooked in Garlic-Parsley Butter, Served Over a Silky Parsnip & Truffle Purée. Finished With Roasted Vine Tomatoes, Sautéed Oyster Mushrooms & Crisp 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 | Asparagus & Parmesan (GF) 7
Wild Rocket, Pecan & Pomegranate Salad (GF) 5 | Buttered Broccoli & Almond, Chilli 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.