

A LA CARTE MENU

WHILE YOU WAIT		FROM THE SEA	
WARM CRUSTY ARTISAN BREAD (For Two) 5 Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter		LINGUINE OF DEVON KING CRAB 26 Tempura Poole Bay Rock Oyster, Asparagus, Hint of Roasted Chillies, Pinch of Fresh Mint, Creamy Langoustine Bisque & Fresh Parmesan	
CHEF'S MARINATED MIXED OLIVES (GF) 6		BUTTER ROASTED FILLET OF BERING HALIBUT (GF) 28 Garlic & Thyme Infused Potato Cake, Julienne Mangetout, Samphire, Light Saffron & Lavender Velouté	
POOLE BAY ROCK OYSTERS (GF) Harvested from Brownsea Island's old Sandbanks Ferry Chef's Chimichurri Sauce, Red & Green Tabasco Three 12 Half Dozen 21		PAN-FRIED FILLET OF MEDITERRANEAN SEA BASS (GF) 26 Potato Rosti, Nutmeg Buttered Spinach, Tenderstem Broccoli, Kalamata Olives, Sauce Vierge	
STARTERS		FROM THE BUTCHER	
CRISPY LOCH DUART SALMON FISH CAKE (GF) 12 Wilted Spinach, Free Range Poached Egg, Chef's Tartare Sauce & Sorrel Velouté		CURRIED CORNISH BAY MUSSELS (GF) 23 Fresh Parsley, Coriander, Spring Onion, Lime & Chillies, Mild Curried Coconut Milk, Artisan Bread	
TEMPURA TIGER PRAWNS (GF) 13 Spiced Tomato & Pepper Compote, Curry Mayo, Parsley & Basil Oil		BRITISH ISLES GRILLED LOBSTER (GF) Garlic Butter, Skinny Fries & Garden Salad Half 33 Whole 63	
DEVON CRAB & CRAYFISH (GF) 14 Gravlax of Scottish Salmon, Tomato & Cucumber Concasse, Chicory, Lemon & Basil Dressing		FROM THE BUTCHER	
LEMON BUTTERED GOLDEN KING SCALLOPS (GF) 14 Roasted Butternut Squash & Thyme Purée, Crispy Ham & Chorizo, Wild Parsley Foam		BRAISED BELLY OF DORSET PORK (GF) 24 Horseradish Infused Herb Pomme Purée, Buttered Kale, Baby Carrots, Chef's Crackling, Parsnip Purée, Apple Gel & Pork Jus	
CARPACCIO OF BEEF (GF) 14 Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets, Manchego Shavings & Truffle Oil Drops		DUO OF DORSET LAMB (GF) 34 Rosemary & Garlic Roasted Loin, Slow Braised Shoulder Croquette, Gratin Potatoes, Thyme & Carrot Purée, Minted Beans & Lamb Jus	
HERITAGE ENGLISH BEETROOT & GOAT'S CHEESE (V) 12 Pistachio & Oat Biscuit Dust, Beetroot Foam, Parmesan Crisps		OVEN ROASTED DUCK BREAST 34 Spiced Bulgur Wheat & Bell Pepper, Confit Chicory, Apple & Vanilla Fluid Gel, Ginger & Raspberry Jus	
TWICE BAKED DORSET CHEDDAR SOUFFLÉ (V) 11 Artisan Crostini, Grape & Celery Salad (Cooking time 10-15 minutes)		BALLOTINE OF HAMPSHIRE CHICKEN BREAST (GF) 24 Stuffed with Chorizo, Herb Crushed Potato, Sautéed New Forest Wild Mushrooms, Tenderstem Broccoli, Asparagus & Madeira Sauce	
ISLE OF WIGHT HERITAGE TOMATOES (V, VG, GF) 10 Baby Radish, Candy Beets, Carrot Ribbons, Agave & Lemon Dressing WITH BUFFALO MOZZARELLA (V) 12		FROM THE GRILL	
FROM THE GARDEN		16oz CHATEAUBRIAND (GF) 70 (Cooking time 35-45 minutes) (Serves 2 people)	
PAN FRIED POTATO GNOCCHI (V) 21 Asparagus, Tenderstem Broccoli, Sun Blushed Tomatoes, Spinach & Toasted Almonds		8oz CENTER CUT AGED FILLET STEAK (GF) 35	
RICOTTA & SPINACH RAVIOLI (V) 22 Sage Butter, Wild Rocket & Fresh Parmesan		All GRILL items are served with Triple Cooked Hand-cut Chips, Vine Cherry Tomatoes, New Forest Mushroom, Mixed Leaves	
WILD MUSHROOM & SAFFRON RISOTTO (V, VG, GF) 22 New Forest Wild Mushrooms, Asparagus, Mixed Kalamata Olives, Lemon Dust		SAUCES TO ACCOMPANY (GF) <i>Spiced Pink Peppercorn</i> 1 <i>Creamy New Forest Wild Mushroom</i> 1	

FROM THE SEA & GRILL

SURF & TURF (GF) **47**

8oz Center Cut Aged Fillet Steak, Tiger Prawns, Crayfish, Parsnip & Truffle Oil Purée, Garlic & Parsley Butter, Cherry Vine Tomatoes, New Forest Mushroom, Skinny Fries
Sauces to accompany: *Spiced Pink Peppercorn* or *Creamy New Forest Wild Mushroom* **1 each**

FOR THE SIDE

SKINNY FRIES (GF) **5** | **TRIPLE COOKED CHIPS** (GF) **5** | **SWEET POTATO FRIES** **6** | **ASPARAGUS & PARMESAN** (GF) **5**
WILD ROCKET, PECAN & POMEGRANATE SALAD (GF) **5** | **BUTTERED BROCCOLI & ALMONDS, CHILLI FLAKES** (GF) **6** | **MIXED SALAD** (GF) **5**

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will automatically be added to your bill.