

## WHILST YOU CHOOSE


BREAD TO SHARE 5  
*Bread, balsamic, olive oil & butter*

OLIVES GF 4.50   
*Mixed pitted olives*

POOLE BAY OYSTERS GF 5 EACH  
*shallot vinegar & tabasco*

## STARTER

12.00pm – 2:30pm, 6:00pm – 9:00pm

CHEESE SOUFFLÉ  12 ADD CAVIER & SMOKED SALMON £4.50  
*Double baked coastal cheddar soufflé, rocket & shallot salad*

CHICKEN LIVER PARFAIT 11 GF on request  
*Toasted brioche, gooseberry & coriander chutney, passionfruit gel*

SCALLOPS GF 15  
*Chorizo, chilli & tomato jam, crispy olives, bocconcini*

WILD GARLIC MUSHROOM 11  
*Toasted brioche, crispy hen's egg, butter sauce*

SMOKED SALMON 14  
*Smoked salmon cannelloni, soft boiled quail egg, caviar, lemon gel, crispy caper*

SHELLFISH COCKTAIL 12.50 GF on request  
*Crayfish & Atlantic prawns, crevette, Marie rose sauce*

BEEF CARPACCIO 14.50 GF on request  
*Rocket, shallot and parmesan salad, tarragon oil, sourdough croute*

SEASONAL SOUP 9  
*Served with homemade bread & butter (GF ON REQUEST)*

## SHELLFISH & CRUSTACEA

LOBSTER GF 32 Half 64 Whole  
*Thermidor or garlic butter served with salad & fries*

MOULES MARINIÈRE 15.5/27  
*Steamed rope grown Cornish mussels in white wine, garlic, shallots & cream served with bread or fries*

6 POOLE BAY OYSTERS GF 30  
*With shallot vinegar & tabasco*

FRUIT DE MARE GF 85 **SHARE FOR 2**  
*6 oysters, 6 crevettes, mussels, half lobster, fries, sweet chilli mayo*

## MAIN

12noon – 2:30pm, 6:00pm – 9:00pm

MONKFISH CURRY 32  
*Pan-Asian Keralan monkfish curry, fragrant rice, coconut yogurt*

8OZ FILLET STEAK GF 40  
*28-day aged fillet steak, hand cut chips, cherry tomatoes, rocket & shallot salad  
With Dorset blue cheese sauce*

PORK BELLY 30  
*Pork belly, dauphinoise potato, apple puree, cavolo Nero, sage cider jus*

HERB CRUSTED COD FILLET 30  
*Pan-roasted cod fillet, black olive tapenade, ratatouille, fondant potato, caviar butter sauce*

RACK OF LAMB 35  
*Sautéed Parmentier potato, charred Hispi cabbage, cherry tomatoes, red wine jus  
(Please note that we serve our lamb pink. If you would prefer it well done, please ask)*

SMOKED SALMON LINGUINE 27  
*White wine, crème fraiche, spinach, crispy capers*

CATCH OF THE DAY **MARKET PRICE** GF  
*Pan-fried catch of the day with grilled lemon, mixed greens, new potatoes & seaweed butter sauce*

## FROM THE GARDEN

STUFFED RED PEPPER  19  
*Couscous stuffed red pepper, crispy halloumi, pinenuts, basil oil, rocket and shallot salad*

MOROCCAN STYLE SALAD  11.50/16.50  
*Feta cheese, hummus, sun-dried tomatoes, red onion, toasted nuts, carrots, fine beans, sumac, pomegranate*

CAPRESE SALAD GF ON REQUEST  16.50  
*Buffalo mozzarella, heirloom tomatoes, basil, olive oil, balsamic dressing, sourdough croute*

PEA & COURGETTE RISOTTO 18.50 GF   
*Herbs, creme fraiche, roasted pine nuts*

## SIDE ORDERS £5.00

ROCKET, SHALLOT & PARMESAN SALAD  
TOMATO & SHALLOT SALAD  
CHIVE CRUSHED POTATO  
BUTTERED MIXED GREENS

HAND CUT CHIPS  
FRENCH FRIES  
NEW POTATOES  
FONDANT POTATO

Vegetarian 

Vegan 