

WHILST YOU CHOOSE

BREAD TO SHARE 5

Bread, balsamic vinegar, olive oil & butter

OLIVES GF 4.50

Mixed pitted olives

POOLE BAY OYSTERS GF 5 each

shallot vinegar & tabasco

STARTER

POTTED CRAB 15 GF on request

Tartare vinaigrette, fennel slaw, toasted ciabatta

CHEESE SOUFFLÉ 13.50 ADD Dorset blue cheese & walnuts for £3.50

Double baked coastal cheddar soufflé, rocket & shallot salad

CHICKEN LIVER PARFAIT 12 GF on request

Toasted brioche, fig chutney, roasted figs

SCALLOPS GF 15.50

Pea puree, crispy pork belly, mint gel

ASPARAGUS 14.50

Chargrilled Sopley asparagus, crispy hen's egg, hollandaise sauce

TWO WAY SALMON 15.50

Severn & Wye smoked salmon, poached salmon salad, soft boiled egg, rye bread, lemon

PRAWN COCKTAIL 13.50 GF on request

Atlantic prawns, crevette, Marie rose sauce

BEEF TATAKI 15 GF on request

Rocket, carrot & parmesan salad, Asian dressing

SOUP OF THE DAY 10.50

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 15.50/27

Steamed rope grown Cornish mussels in white wine, garlic, shallots & cream served with bread or fries

FRUIT DE MARE GF 85 to share

6 oysters, 6 crevettes, mussels, half lobster, fries, sweet chilli mayo

MAIN

TERIYAKI RED MULLET 30

Stir fry vegetables, rice noodles, teriyaki sauce, toasted almonds

8OZ FILLET STEAK GF 40

28-day aged beef steak, cherry tomatoes, rocket & shallot salad, hand cut chips

Add peppercorn or Béarnaise sauce for 2.50

OX CHEEK PIE 30

Slow cooked ox cheek, creamy mash, tenderstem broccoli

MONKFISH CURRY 30

Pan-Asian monkfish curry, fragrant rice, coconut & mango yoghurt

SEAFOOD LINGUINE 34

Mussels, scallops, king prawns, shellfish bisque, toasted garlic ciabatta

RACK OF LAMB 34.50

Minted herb crust lamb, hasselback potato, asparagus, crushed peas, mint gel, red wine jus, served pink

CHICKEN BHUNA 30.00

Poppadom, mini nan, fragrant rice, pakora, mango chutney

CATCH OF THE DAY Market price GF

Pan-fried catch of the day with grilled lemon, green beans, new potatoes & caper butter sauce

CHATEAUBRIAND FOR TWO 16oz GF 85

Cherry tomatoes, rocket and shallot salad, hand cut chips, peppercorn sauce

FROM THE GARDEN

PEA & COURGETTE RISOTTO on request

Grilled courgette, garden peas, mint, cream fraiche

RATATOUILLE LASAGNE on request

Ratatouille of summer vegetables, glazed ricotta cheese, rocket and parmesan salad

CAPRESE SALAD GF on request 17.50

Buffalo mozzarella, heirloom tomatoes, basil oil, balsamic dressing, ciabatta croute

SIDE ORDERS 5

Hand cut chips

French fries

New potatoes

Hasselback potato

Rocket, shallot & parmesan

salad

Tomato & shallot salad

Buttered mixed greens



Vegan



Vegetarian