

DAYTIME MENU

TO SHARE

DUCK BON BONS 15
served with miso mayonnaise and pickled vegetables

CHARCUTERIE BOARD 26
Locally sourced charcuterie, chutney

BRITISH OYSTERS
Selection of dressings, tabasco, lemon.

5 EACH
14 FOR THREE
25 FOR SIX

FRUIT DE MER 90
With whole lobster, langoustines, king prawns, oysters, smoked salmon and cockles, price for two people

FLATBREAD (VG) 10
with a selection of Greek dips

TO START

COURGETTE FRITTI (VG) 6
Tempura courgette served with a lemon aioli and charred lemon

SOUTH COAST SCALLOP 11
With an angel hair filo and lobster bisque

CARROT TARTARE (VG) 9
Carrot bathed in a seaweed infusion, served with a rocket salad

CHALKSTREAM TROUT PÂTÉ 11
Served with bread

FLATBREAD (VG) 10
With a selection of Greek dips

FROM THE SEA

LOBSTER FRITES (Daily market price)
Whole lobster with hollandaise, garden salad and frites

LOCAL COD 30
With salt and vinegar terrine, warm tartare sauce and tempura samphire

FROM THE FARM

DORSET BEEF RIB-EYE 38
35 day dry-aged, with heritage tomato, red wine jus and frites

ARTICHOKE PITHIVIER (VGA) 20
With cream cheese pastry, artichoke nasturtium, heritage carrots and tarragon jus

BOWLS

CIOPPINO 17.95
Italian-American seafood stew made with clams, prawns & halibut, served with ciabatta

BEEF BOURGUIGNON 18.95
Traditional French dish of slow cooked beef in a red wine sauce, with onions and bacon

SIDES

HERITAGE TOMATO SALAD (VG) 6
With basil, broad beans, sherry vinegar and olive oil

FRITES (VG) 5

