

## DAYTIME MENU

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

bisque

TO SHARE

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

SOUTH COAST SCALLOP II With an angel hair filo and lobster CARROT TARTARE (VG) 9 Carrot bathed in a seaweed infusion, served with a rocket salad CHALKSTREAM TROUT PÂTÉ I I Served with bread

FLATBREAD (VG) 10 With a selection of Greek dips

FROM THE SEA

BOWLS

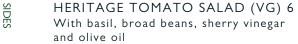
LOBSTER FRITES (Daily market price) Whole lobster with hollandaise, garden salad and frites

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

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



FRITES (VG) 5

