



EVENING MENU

WHILE YOU
WAIT

DUCK BON BONS 6
served with miso mayonnaise
and pickled vegetables

BRITISH OYSTERS
Selection of dressings,
tabasco, lemon.

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

5 EACH
14 FOR THREE
25 FOR SIX

TO START

CRAB 12
With pea, courgette, dill and a
smoked coral tuille

**DORSET VENISON
CHORIZO AND SQUID
CARBONARA 14**
With truffle, duck egg sauce,
old Winchester cheddar and
squid

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

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

AGNOLOTTI 9
With Dorset feta, mint and pesto

FROM THE SEA

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

SOUTH COAST HALIBUT 35
With clams, lardons, Jersey Royals and saffron
cream

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

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

FROM THE FARM

BRITISH PORK 29
Nectarine, cider cream, rosti

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

SIDES

BLACK TIGER PRAWNS 10
With seaweed butter

HERITAGE CARROTS (V)6
Roasted with fennel and
tarragon butter

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

FRITES (VG) 5

