

Menu



Snacks

Dorset Crab Scone	£5
Smoked Almonds and Roasted Peanuts	£5
Marinated Mixed Olives	£5
Dressed Dorset Oyster with Champagne and Grapes	£7 each
Hogs Pudding Skewers with Cider Apple Brown Sauce	£6 each
Oxford's Bakery Sourdough and Salted Butter	£5

Starters

Cured Brill with Beetroot, Apple and Horseradish Crème Fraîche	£19
Smoked Trout Pâté with Cucumber Chutney and Seeded Treacle Soda Bread	£16
Crispy Dorset Oysters with Pickled Vegetables and Jalapeño Mayonnaise	£15
Crispy Pork Belly and Octopus with Red Pepper Ketchup	£17
Fennel Cured Venison with Parmesan, Hazelnuts and Mustard	£19
Squash Soup with Sage and Lemon Cream	£12

Main Courses

Char Grilled Bass Fillet with Potted Clam Butter	£39
Grilled Gurnard with Warm Tartare Sauce	£34
Harissa Monkfish Steak with Black Olive Hollandaise	£38
Slow Roasted Lamb Shoulder with Toasted Nut and Mint Dressing	£35
Grilled Beef Fillet with a Mushroom, Madeira and Tarragon Sauce	£39
Tandoori Cauliflower, Spiced Lentils and Coriander Yoghurt	£22

All main courses are served with a Fennel, Cabbage and Carrot Gratin and Cornish Mids in Seaweed Butter or Hand Cut Chips.

PLEASE INFORM A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, COELIAC DISEASE OR OTHER DIETARY REQUIREMENT.