



DINNER MENU

Starters

- *Pea and ham soup** (M, E, G, mus, sul) £12
Smoked hock roulade, pea mousse, burnt onion powder
- Smoked duck breast** (E, G, N, M, Su) £19
Rolled foie gras, crystallised pecan, sticky figs, balsamic
- *Salmon tartar** (M, F, Sul, E) £12
Teriyaki gel, scorched mackerel, celeriac, crème fraiche
- *Feta panna cotta** (V, G, M, Su) £12
Semi dried heritage tomatoes, cherry tomato and paprika coulis, malted sourdough crisp
- *Slow cooked cod fillet** (F, M, G, Sul) £12
"Batter scraps" tartar butter sauce, crushed peas, mint

Main Courses

- * Pave salmon** (M, F, Su, Mol, G) £24
Mussel and clam chowder, sweetcorn, streaky bacon, lime Anna potatoes, lightly smoked caviar
- *"Truffle fermented" risotto** (V, M, Su) £24
Crème fraiche, black truffle, 2 year aged parmesan, wild mushroom
- Gressingham duck breast** (M, Sul, Soy, Cel, may contain shot) £32
Crisp skin, mirin braised hispi cabbage, whipped potato, hibiscus, cocoa
- * Corn fed chicken breast** (M, Sul, E) £24
Tarragon and morel mousse "faggot", pea, broad bean, herb emulsion, morel, crushed Jersey Royals
- * "Textures of onion" puff pastry tart** (V, M, Sul, G, E) £24
Onions in local Andwell beer, rarebit sauce, spinach, asparagus
- Chateaubriand 550g** (M, Su, C, f) £83 per couple
Hand cut chips, béarnaise sauce, bone marrow stuffed mushrooms, marinated tomato
Chef's recommendation - medium rare or medium, to cook the aged fat running through this flavoursome steak
- Lemon poached turbot** (M, F, Mol. Sul) £39
Fennel "kimchi", salty finger samphire, potato, palourdes clams, lemon verbena sauce, trout caviar

Sides ...all priced at £6.00

- Slow-cooked Honey Carrots** (M) **"Super crisp" paprika onion rings** (M, C)
- Tender stem broccoli, garlic butter** (M) **Truffle Mash** (M)
- Mixed Leaf Salad, Red Wine Dressing** (Su) **Skin on fries, béarnaise** (m, e, sul)
- Minted Jersey Royals** (M) **Wild mushrooms with bone marrow** (M, E, G, Sul)

We support the British fishing industry and day boats who line catch beautiful native fish on our shores.





DESSERT MENU

*Apricot and hazelnut duo (M, E, G, N) Honey and citrus jelly, “Zephyr” caramel chocolate	£12
*Hot chocolate fondant (M, E, G) Raspberry ripple ice cream (please allow 10-15 minutes to cook)	£12
*Floating island meringue (M, E, G, N) Vanilla strawberries poached in their own juices, lemon sauce	£12
*Ices Selection of Pacojet ice creams & sorbets, fresh berries	£10
Cheese trolley (M,G,Ce,Mu,Su,Se) selection of Fine English cheeses, Dorset crackers, grapes	£16

* For those guests on inclusive terms the dishes marked with an * are included within your rate

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free



FIVE COURSE TASTING MENU

Salmon tartar (M, F, Su, E)

Teriyaki gel, scorched mackerel, celeriac, crème fraiche

Smoked duck breast (E, G, N, M, Su)

Rolled foie gras, crystallised pecan, sticky figs, balsamic

Lemon poached turbot (M, Su, F, Mu, Ce, Mo, Crus)

Fennel "kimchi", salty finger samphire, potato, palourdes clams, lemon verbena sauce, trout caviar

Gressingham duck breast (M, Su, Soy, Cel)

Crisp skin, mirin braised hispi cabbage, whipped potato, hibiscus, cocoa

Apricot and hazelnut duo (M, E, G, N)

Honey and citrus jelly, "Zephyr" caramel chocolate

Optional cheese course

English Cheese from the trolley (M, G, Ce, Mu, Su, Se)

Dorset crackers, quince, onion chutney

5 courses £68 per person

6 courses with cheese £78 per person

Tasting menu to be taken by the entire table, last orders 8:30pm