

SOUP

9.50

SOUP DU JOUR

CHICKEN BROTH, SHIMEJI, SPRING ONIONS & CORIANDER

STARTERS

ARTICHOKE, WATERCRESS & TALEGGIO RISOTTO (V)	13.50/19.50
CROUSTADE OF SOFT BOILED QUAILS EGGS, PICKLED MUSHROOMS & HOLLANDAISE (V)	13.50
BEETROOT CURED SALMON, FENNEL & POMEGRANATE SALAD	13.50
YELLOWFIN TUNA TARTARE, PICKLED CUCUMBER	15.50
ENDIVE, NASHI PEAR & ISLE OF WIGHT BLUE CHEESE SALAD (V)	12.50
SCOTTISH SCALLOPS, APPLE, RAISINS & ONION BHAJI	16.50/25.00
POOLE BAY MUSSEL & CLAM LINGUINI, PRESERVED LEMON & PARSLEY	14.50/19.50
CHEWTON GLEN TWICE-BAKED EMMENTAL SOUFFLÉ	14.50
FJORDLING'S OAK-SMOKED SALMON, SOUR CREAM & CHIVES	15.50
~WITH SEVRUGA CAVIAR (10G)	55.00
PRAWN COCKTAIL	15.50
OMELETTE ARNOLD BENNETT	15.50
DRESSED DORSET CRAB, APPLE, RADISH AND CELERIAC	16.50/24.50

OYSTERS & CAVIAR

CARLINGFORD LOUGH PACIFIC OYSTERS	(6 / 9 / 12)	15 / 22 / 28
BROWNSEA ISLAND ROCK OYSTERS	(6 / 9 / 12)	15 / 22 / 28
NACARII CAVIAR, BLINI AND CRÈME FRAÎCHE	(30G / 50G)	90 / 140

FISH

DOVER SOLE, GRILLED OR MEUNIÈRE	39.50
CHRISTCHURCH BAY FISH STEW, SAMPHIRE & FREGOLA	16.50/25.00
ROAST TRONÇON OF HALIBUT, FENNEL PURÉE, BROWN SHRIMPS, LILLIPUT CAPERS	24.50
FISH & CHIPS, MARJORAM PEAS, TARTAR SAUCE	19.50
THAI SPICED LOCAL LOBSTER CURRY, JASMINE RICE	39.50
LINE-CAUGHT CORNISH SEA BASS, SEA VEGETABLES & SALSA VERDI	26.50

MAINS

LABEL ANGLAIS CHICKEN, CONFIT LEG, TRUFFLED POPCORN, ONION EMULSION	24.50
VEGETABLE CHARTREUSE, SHALLOT COMPOTE, CURRIED COCONUT (V)	19.50
JURASSIC COAST VEAL LOIN, CRISPY SWEETBREADS, ONION JAM	28.50
ROAST DEVONSHIRE DUCK BREAST, BRAISED ENDIVE & LIME	26.50
SLOW-COOKED LAMB, HARISSA & JEWELLED COUS COUS	26.50
CONFIT POTATO, ROASTED BABY VEGETABLES & BROTH (V)	19.50

FROM THE GRILL

SIRLOIN 10OZ	29.50
FILLET ON THE BONE 8OZ	32.50
T-BONE 14OZ	35.50
CALVES LIVER & VENTRÈCHE BACON	24.50
SPATCHCOCK POUSSIN	25.50
LOCAL LAMB CUTLETS	28.50
PORK CHOP	24.50

FROM THE TROLLEY

MONDAY:	HONEY GLAZED LEG OF HAM	19.50
TUESDAY:	CHICKEN, SAGE & ONION STUFFING	21.50
WEDNESDAY:	SLOW COOKED PORK BELLY	21.50
THURSDAY:	SLOW ROAST TOPSIDE OF BEEF, HORSERADISH	23.50
FRIDAY:	BEST END OF LOCAL LAMB, MINT SAUCE	28.50
SATURDAY:	RACK OF PORK WITH CRACKLING & APPLE SAUCE	24.50
SUNDAY:	DRY AGED SIRLOIN, YORKSHIRE PUDDING	29.50

BÉARNAISE, GREEN PEPPERCORN, BLUE CHEESE, DIANE OR RED SHALLOT SAUCE.

ALL OUR BEEF IS LOCALLY SOURCED FROM BRITISH HERDS AND IS DRY AGED FOR A MINIMUM OF 28 DAYS

SIDE ORDERS & SALADS

3.95

ASIAN GREENS
CHANTENAY CARROTS,
WITH GINGER, CORIANDER

MASHED POTATOES
MINTED NEW POTATOES
TRIPLE COOKED FAT CHIPS
BEURRE NOISETTE SPINACH

DORSET GREEN HERB SALAD
ROQUETTE WITH PECORINO NERO
BLUE CHEESE AND BABY GEM SALAD

CHEF – ANDREW DU BOURG

A discretionary 12.5% service charge will be added to your bill, of which every penny goes to the team.
If the service did not exceed your expectations then please do not pay for it but allow us the opportunity to rectify any errors that have been made.