

A La Carte

Starters

Crab Croqueta
romesco sauce, tomato salsa
£8

Pan Roasted Scallops
pancetta, peas, jus gras
£12

Dorset Rock Oysters
kohlrabi, apple & cucumber
£3.30 each

"G&T" Cured Salmon
treacle bread, pickles & dill emulsion
£12

Crottin Goats Cheese Parcel
Isle of Wight tomatoes & tarragon
£10

All prices are inclusive of VAT, Service charge is not included.
For allergen information or specific dietary needs please speak to a member of staff.

Mains

Tom's Fish Board

Lyme Bay lobster, crab salad, hot smoked mackerel paté,
Dorset rock oysters, gin & tonic cured salmon, sourdough,
saffron aioli, pickles, anchovy butter, chips & mixed leaves
serves 2-4 £120

Lobster 'Cafe de Paris'

chips, Trill farm leaves
£28 / £50

Sole Meunière

seasonal potatoes & buttered greens
£32

Peppered 8oz Rib Eye Steak

celeriac remoulade, Trill Farm leaves, chips & Béarnaise
£28

Pan Roasted Stone Bass

ratatouille, salsa verde, Trill Farm leaves
£28

Breaded Daily Catch

chips, pickles & tartar sauce
£18

Sharpham Park Spelt Risotto

peas, french beans, courgette & Trill Farm leaves
£18

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Desserts

Gooseberry Trifle
gooseberries, biscuit & cream
£7

B.F.G
chocolate, cherries, cream & kirsch
£7

Fig Clafoutis
cinnamon ice cream
£7

Selection of Granny Gothards Ice Creams & Sorbets
£2 per scoop

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