



## Menu – The Dorset Chef

### From the sea - mains.

It is no coincidence that being on the coast there is an abundance of local shellfish, mollusk and fish that is available, from day boat mackerel, bass & skate to crab, lobster, local clams, oysters & .

We also use stunning produce from Cornwall and the Shetland Isles such as monkfish, turbot and hand dived king scallops.

Nobu black cod

Hawksmoor Lobster roll & frites

Grilled lobster with garlic & hazelnut butter

Poole clam linguine

Sea bass , cider beurre blanc, buttered new season potatoes

Loch Duart salmon fillet, butter onion emulsion, sea vegetables

Pan roasted turbot, new season asparagus, pomme puree

Dorset brown crab risotto

Chalkstream trout, Amalfi lemon hollandaise, summer squash

Seared tuna loin, avocado mousse and heritage tomato water

Halibut, smoked aubergine

Loch Duart smoked salmon, New Forest asparagus & wild garlic aioli

Lemon sole, brown shrimp butter, charred hispi cabbage

Hake fillet, Poole clam sauce & courgette

Tandoori monkfish, makhani sauce, quadruple cooked chips