



Menu

From the sea - starters

Shetland king scallop, New Forest purple asparagus & brown shrimp butter

Shetland king scallop, cauliflower puree, veal jus & pork crackling

Poole Oysters - Rockefeller, classical, Tempura & Bloody Mary

Homemade crumpet, spiced brown shrimp & pickled apple

Smoked Dorset mackerel croquette, butter onion emulsion split with chive oil, sweet pickled kohlrabi

Torched Dorset mackerel fillet, apple & fennel jam, sourdough

Moules mariniere

Loch Duart Salmon pastrami, crème fraiche, sourdough and dill pickle

Homemade crumpet, Dorset brown crab rarebit, hand picked white crab & micro-herbs

Hot smoked Chalkstream trout rilette, Amalfi lemon hollandaise & leaves

Seared sesame crusted tuna loin, shaved apple & fennel salad - citrus dressing

Tuna tartare

Scallop sashimi, pickled rhubarb & micro-herbs

Smoked eel, dashi jelly & straw fries

Confit of Loch Duart salmon, whipped ricotta & caviar

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