

APÉRITIFS

GLASS OF PROSECCO 7.50

APEROL SPRITZ 10.00

APPETISERS

POOLE BAY OYSTERS 1 - 4.00, 6 - 22.00, 12 - 40.00
Tabasco sauce, shallot vinegar, lemon

MARINATED OLIVES (VE) (GF) 5.00
Roasted red pepper, olive oil marinade

ARTISAN BREAD (V) 6.50
Selection of artisan breads, seaweed butter, olive oil & balsamic vinegar

DRESSED HUMMUS (VE) 7.00
Sourdough croûtes, chickpeas, paprika

DORSET SALTED EDAMAME BEANS (VE) 5.00
Dorset sea salt or chilli salt

STARTERS

SEARED TUNA TATAKI 12.00
Soy and sesame dressing, crispy onions, coriander

CHICKEN AND PISTACHIO TERRINE 9.00
Cumberland relish, sourdough, endive, radish

BRETON FISH SOUP 9.50 (GF)
Classic French Breton fish broth, fish, shellfish, aromatic herbs

CHILLI AND LIME SQUID 9.00
Sweet chilli and lime, mixed leaves, coriander, lime

PASTRAMI CURED SCOTTISH SALMON 9.50
Dill pickles, sourdough, caperberries, whipped cream cheese

ROPE GROWN CORNISH MUSSELS 11.00
Marinière sauce, crusty sourdough, parsley, lemon

HAZELNUT CRUSTED GOATS CHEESE (V) 10.00
Textures of pear, candied walnuts, hazelnut oil

SIDES

SKINNY FRIES 5

TWICE-COOKED HAND-CUT CHIPS 5

PARSLEY BUTTERED NEW POTATOES 5

MARKET SALAD 5

SPRING GREENS 5

EXPRESS LUNCH

DAILY 12PM - 4PM

POOLE BAY CLAM VONGOLÉ 18.50
Linguine, cherry tomatoes, garlic, chilli, white wine

CORNISH CRAB TOAST 22.00
Crab mayonnaise, dressed claw meat, pickled samphire, charred corn

SEARED TUNA NIÇOISE SALAD 20.00
Green beans, boiled egg, cherry tomato, gem lettuce, anchovies

CLASSIC CHICKEN CAESAR SALAD 18.00
Baby gem lettuce, anchovies, parmesan, croutons, Caesar dressing

SEE TODAYS SPECIALS BOARD FOR OUR
SELECTION OF LOCAL FRESH FISH

MAINS

ROPE GROWN CORNISH MUSSELS 21.00
Marinière sauce, skinny fries, parsley, lemon

PAN FRIED GIANT SHRIMP 22.00
Garlic or chilli and lime butter, skinny fries, mixed leaf salad

CRAB, LOBSTER & RICOTTA RAVIOLI 23.50
Beurre fondue, mixed seafood, cherry tomatoes, samphire

BEER BATTERED HADDOCK 19.50
'Chip shop' curry or tartare sauce, twice-cooked hand-cut chips, crushed garden peas, lemon

ROASTED SOUTH COAST HAKE 19.50
New Forest asparagus, pea puree, crispy pancetta, wild mushrooms, charred onion

WESTBEACH POKE BOWL
Watermelon, sesame seeds, sushi rice, avocado, asparagus, radish, sprouted greens, mange tout
Miso marinated tofu - 19.50
Miso marinated tuna - 22.00
Miso marinated flat iron beef - 21.00

28 DAY-AGED SURF 'N' SURF 34.00
8oz Sirloin, 3 garlic butter shrimp, flat mushroom, grilled tomatoes, twice-cooked hand-cut chips, mixed leaf salad, peppercorn sauce

PAN-FRIED BLACK BREAM FILLET 20.00
Textures of leek, potato fondant, clam and preserved lemon butter, nasturtium

WEST COUNTRY LAMB RUMP 26.50
Mediterranean fregola, feta cheese, chimichurri, vine tomatoes

HALF OR WHOLE NATIVE LOBSTER - MARKET PRICE
Thermidor sauce or garlic butter, mixed leaf salad, skinny fries

CATCH OF THE DAY - MARKET PRICE
Buttered new potatoes, parsley, capers, samphire, beurre noisette

SHARERS

WESTBEACH FRUIT DE MARE 120.00
6 Giant shrimp, 6 Poole Bay oysters, Poole Bay clams, Cornish mussels, native half lobster, dressed prawns, Devon white crab, pastrami cured Scottish salmon, aioli, tartare sauce, shallot vinegar, marinated anchovies, seaweed, lemon, skinny fries, crusty sourdough

28 DAY-AGED 14OZ CHATEAUBRIAND FOR TWO 70.00
2 side salads, 2 skinny fries, flat mushrooms, grilled tomatoes, peppercorn sauce
Add giant shrimp - 2.50
Add half or whole lobster - market price

DESSERTS

WARM CHOCOLATE FONDANT 9.00 (V)
Dorset sea salt and caramel ice cream, chocolate soil

ELDERFLOWER & BAY LEAF PANA COTTA 8.50
Textures of strawberry, pistachio, hazelnut crumb

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE 9.00
Drunken fruit salsa, pineapple sorbet, lemon balm

DORSET CHEESE BOARD (V) 14.00
Black Cow cheddar, Pave Cobble ewes cheese, Isle of Wight blue, Isle of Wight soft, tomato & onion chutney, grapes, celery, sourdough crackers
Add a glass of Quinta do Castro port - 3.20

PURBECK ICE CREAM AND SORBET (GF) 3.20 PER SCOOP

WE ARE CASHLESS

(VE) Vegan (V) Vegetarian (GF) Gluten free

Please ask your server for recommendations if you have any dietary requirements.
For every table a 12.5% service charge will be added, which is distributed amongst the team.