## LUNCH MENU

## APÉRITIFS

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GLASS OF PROSECCO 7.00
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APEROL SPRITZ 10.00

## APPETISERS

POOLE BAY OYSTERS 1-4.00, 6-22.00, 12-40.00
Tabasco sauce, shallot vinegar, lemon
MARINATED OLIVES (PB) (GF) 4.50
Roasted red pepper, olive oil marinade
ARTISAN BREAD (V) 6.50
Selection of artisan breads, seaweed butter, olive oil \& balsamic vinegar
BEETROOT HUMMUS(VG)7.50
Sourdough croutes, dressed chickpeas

## STARTERS

CRISPY CALAMARI 9.00
Saffron aioli, mixed leaves, lemon
SHRIMP 'TARTARE' 9.0○
Bloody mary ketchup, white radicchio salad
CONKER GIN CURED CHALKSTREAM TROUT $9.0 \circ$
Tonic liquid gel, compressed cucumber, radish salad
ROPE-GROWN CORNISH MUSSELS 11.OO
Thai green curry or Marinere with white wine, garlic, cream, shallots, charred sourdough

BURRATA 14.50
Isle of Wight tomatoes, basil oil, sherry dressing
SEARED KING SCALLOPS 14.00
Chorizo, red pepper ketchup, squid ink tuile, dehydrated roe, endive
CARPACCIO OF WEST COUNTRY BEEF 13.50
Aioli, baby watercress, tobacco onions, black pepper

## SIDES

SKINNY FRIES S 4.50
HAND CUT CHIPS 5.50
herbed New potatoes 5.5 o
SIDESALAD 5.0 O
SEASONAL GREENS 5 .OO

## DESSERTS

VANILLA PANNA COTTA 8.50
Fruit coulis, crushed meringue
MANGO AND COCONUT CHEESECAKE 8.5O
Served with blood orange sorbet
LEMON POSSET 8.50
Ginger crumb, candied lemon zest
CHOCOLATE AND CONDENSED MILK ECLAIR 8.50 Chantilly cream, chocolate twigs

DORSET CHEESEBOARD (V) 12.00
Selection of Dorset cheeses, tomato and onion chutney, grapes, sourdough crackers

SELECTION OF SORBETS OR ICE CREAM (PB)(GF) 6.50

## SEE TODAYS SPECIAL BOARD FOR OUR SELECTION OF LOCAL

 FRESH WHOLE AND FILLETED FISH
## LIGHT LUNCH

ROPE-GROWN CORNISH MUSSELS 20.00
Thai green curry or Mariniere with white wine, garlic, cream, shallots, skinny fries
CLAMVONGOLÈ 22.5 O
Linguine pasta, chilli, cherry tomatoes, parsley, garlic, white wine
GARLIC BUTTER TIGER PRAWNS 22.50
Garlic butter, skinny fries, mixed leaf salad
STICKY PORK OPEN SANDWICH 15.50
Toasted sourdough, gem lettuce, pickled red onion, carrot, cucumber, sticky pork
belly, chilli, skinny fries
CLASSIC CAESAR SALAD 14.00
Baby gem lettuce, anchovies, parmesan, croutons, Caesar dressing
Add chicken 4.00
Add shell on prawns 6.50
BEER BATTERED HADDOCK 19.50
Twice-cooked chips, crushed garden peas, lemon with a choice of 'chip shop
curry or tartare sauce
THAI GREEN CURRY 16.00
Courgette, tender stem broccoli, saffron and coconut rice, micro coriander. spiced peanuts
Add chicken 4.00
Add monkfish medallions 5.50
half OR Whole lobster - MARKEt PRICe
Choose from thermidor sauce, garlic butter or chilli lime butter.
Served with mixed leaf salad, skinny fries
CATCH OF THE DAY - MARKET PRICE
Sautéed new potatoes, tenderstem broccoli, Bearnaise sauce

## FROM THE GRILL

8 OZ SIRLOIN 32.00
Flat mushroom, vine tomatoes, hand-cut chips, mixed leaf salad, peppercorn sauce
160 Z CHATEAUBRIAND FOR 268.00
Flat mushroom, vine tomatoes, hand-cut chips, mixed leaf salad, peppercorn sauce

## SURF 'N' TURF

8OZ SIRLOIN AND 3 GARLIC TIGER PRAWNS 36.00
Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce
16OZ CHATEAUBRIAND WITH WHOLE LOBSTER FOR 2120.00 Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

# WESTBEACH FRUIT DE MER 

120.00
$1 \times$ Half lobster, $6 \times$ oysters, $6 \times$ crevettes, mussels, clams, seafood mix

Dressed prawns, seaweed butter, shallot vinegar, lemons, samphire, dressing selection

Served with mixed leaf salad, skinny fries

## DINNER MENU

## APÉRITIFS

GLASS OF PROSECCO 7.0○
APEROL SPRITZ 10.00

## APPETISERS

POOLE BAY OYSTERS 1-4.00, 6 - 22.00, 12 - 40.00
Tabasco sauce, shallot vinegar, lemon
MARINATED OLIVES (PB) (GF) 4.50
Roasted red pepper, olive oil marinade
ARTISAN BREAD (V) 6.50
Selection of artisan breads, seaweed butter, olive oil \& balsamic vinegar
BEETROOTHUMMUS (VG) 7.50
Sourdough croutes, dressed chickpeas

## STARTERS

SHRIMP 'TARTARE' 9.0 o
Bloody mary ketchup, white radicchio salad
CONKER GIN CURED CHALKSTREAM TROUT 9.oo
Tonic liquid gel, compressed cucumber, radish salad
ROPEGGROWN CORNISH MUSSELS 11.OO
Thai green curry or Marinere with white wine, garlic, cream, shallots, charred sourdough

BURRATA 14.50
Isle of Wight tomatoes, basil oil, sherry dressing
SEARED KING SCALLOPS 14.00
Chorizo, red pepper ketchup, squid ink tuile, dehydrated roe, endive
CARPACCIO OF WEST COUNTRY BEEF 13.50
Aioli, baby watercress, tobacco onions, black pepper

## SIDES

SKINNY FRIES 4.50
HAND CUT CHIPS 5.50
HERBED NEW POTATOES 5.5 O
SIDE SALAD 5.OO
SEASONAL GREENS 5 .OO

## DESSERTS

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VANILLA PANNA COTTA 8.5O
Fruit coulis, crushed meringue
MANGO AND COCONUT CHEESECAKE 8.5O
Served with blood orange sorbet
LEMON POSSET 8.5O
Ginger crumb, candied lemon zest
CHOCOLATE AND CONDENSED MILK ECLAIR 8.5O
Chantilly cream, chocolate twigs
DORSET CHEESE BOARD (V) 12.0O
Selection of Dorset cheeses, tomato and onion chutney,grapes, sourdough
crackers
SELECTION OF SORBETS OR ICE CREAM (PB)(GF) 6.5o
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SEE TODAY'S SPECIAL BOARD FOR OUR SELECTION OF LOCAL FRESH WHOLE AND FILLETED FISH

## FROM THE SEA

ROPE-GROWN CORNISH MUSSELS 20.0 O
Thai green curry or Mariniere with white wine, garlic, cream, shallots, skinny fries
GARLIC BUTTER TIGER PRAWNS 22.50
Garlic butter, skinny fries, mixed leaf salad
BEER BATTERED HADDOCK 19.50
Twice-cooked chips, crushed garden peas, lemon with a choice of 'chip shop curry or tartare sauce

MONKFISH THAI GREEN CURRY $26.0 \circ$
Courgette, tender stem broccoli, saffron and coconut rice, micro coriander, spiced peanuts
PAN FRIED STONEBASS 24.00
Fish broth, new potatoes, fennel, spring onions, parmesan, croutons, rouille
HALF OR WHOLE LOBSTER - MARKET PRICE
Choose from thermidor sauce, garlic butter or chilli lime butter.
Served with mixed leaf salad, skinny fries
CRAYFISH RISOTTO 26.00
Arborio rice, crayfish tails, samphire, parmesan, parsley
ROASTED COD LOIN 25 .oo
Herb cream, micro herbs, olive crushed potatoes, mixed seafood, samphire
CATCH OF THE DAY - MARKET PRICE
Sautéed new potatoes, tenderstem broccoli, Bearnaise sauce

## FROM THE LAND

PAN-FRIED CHICKEN SUPREME 25 .OO
Potato fondant, charred corn, smoked aubergine puree, peas, broad beans, chicken velouté
8 OZ SIRLION 32.00
Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce
160 Z CHATEAUBRIAND FOR 268.00
Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

## SURF 'N' TURF

8 OZ SIRLOIN AND 3 GARLIC TIGER PRAWNS 36.00 Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

16 OZ CHATEAUBRIAND WITH WHOLE LOBSTER FOR 2120.00 Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

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WESTBEACH FRUIT DE MER
                                    120.00
1x Half lobster, 6 x oysters, 6 x crevettes, mussels, clams,
                                    seafood mix
Dressed prawns, seaweed butter, shallot vinegar, lemons,
                samphire, dressing selection
            Served with mixed leaf salad, skinny fries
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EST. 1999

