

# **APÉRITIFS**

GLASS OF PROSECCO 7.00

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' 9.00 Bloody mary ketchup, white radicchio salad

CONKER GIN CURED CHALKSTREAM TROUT 9.00 Tonic liquid gel, compressed cucumber, radish salad

ROPE-GROWN CORNISH MUSSELS 11.00 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 5.50

SIDE SALAD 5.00

SEASONAL GREENS 5.00

#### DESSERTS

VANILLA PANNA COTTA 8.50 Fruit coulis, crushed meringue

MANGO AND COCONUT CHEESECAKE 8.50 Served with blood orange sorbet

LEMON POSSET 8.50 Ginger crumb, candied lemon zest

CHOCOLATE AND CONDENSED MILK ECLAIR  $8.5\,\mathrm{o}$  Chantilly cream, chocolate twigs

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

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

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SEE TODAYS SPECIAL BOARD FOR OUR SELECTION OF LOCAL FRESH WHOLE AND FILLETED FISH

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# LIGHT LUNCH

ROPE-GROWN CORNISH MUSSELS 20.00

Thai green curry or Mariniere with white wine, garlic, cream, shallots, skinny fries

CLAM VONGOLÈ 22.50

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 O Z SIRLOIN 32.00

Flat mushroom, vine tomatoes, hand-cut chips, mixed leaf salad, peppercorn sauce

16 O Z CHATEAUBRIAND FOR 2 68.00

Flat mushroom, vine tomatoes, hand-cut chips, mixed leaf salad, peppercorn sauce

### SURF 'N' TURF

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

16 O Z CHATEAUBRIAND WITH WHOLE LOBSTER FOR 2 120.00 Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

## WESTBEACH FRUIT DE MER

120.00

1 x 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

(PB) Plant based (V) Vegetarian (GF) Gluten free



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Tabasco sauce, shallot vinegar, lemon

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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

SHRIMP 'TARTARE' 9.00

Bloody mary ketchup, white radicchio salad

CONKER GIN CURED CHALKSTREAM TROUT 9.00

Tonic liquid gel, compressed cucumber, radish salad

ROPE-GROWN CORNISH MUSSELS 11.00

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 5.50

SIDE SALAD 5.00

SEASONAL GREENS 5.00

## DESSERTS

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Fruit coulis, crushed meringue

MANGO AND COCONUT CHEESECAKE 8.50

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 CHEESE BOARD (V) 12.00

Selection of Dorset cheeses, tomato and onion chutney, grapes, sourdough

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

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### FROM THE SEA

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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 26.00

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 25.00

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 25.00

Potato fondant, charred corn, smoked aubergine puree, peas, broad beans, chicken velouté

8 O Z SIRLIO N 32.00

Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

16OZ CHATEAUBRIAND FOR 2 68.00

Flat mushroom, vine tomatoes, hand-cut chips, beetroot salad, peppercorn sauce

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EST. 1999