



APÉRITIF?

MAI TAI - £12

COSMOPOLITAN - £12

SALCOMBE GIN BRAMBLE - £12

APPETISERS

TARAMASALATA & PITTAS - £7.50

MIXED NUTS (VE) - £3.95

ARANCINI & NAGA SAUCE (V) - £6.50 🍴

SOURDOUGH & DIPS (V) - £5.95

NOCELLARA OLIVES (VE) - £3.95

STARTERS

SCALLOPS & PICKLED FENNEL (GF) - £16.95

Roasted in the Shell, served with Pickled Fennel, 'Nduja Butter & Fresh Orange Segments

BRETON FISH SOUP - £8.95 🍴

Our famous Fish Soup served with baked Garlic Crostinis, Grated Gruyère & Garlic-Saffron Aioli

HALF-PINT OF PRAWNS - £9.50

North Atlantic Shell On Prawns served with Toasted Sourdough & Marie Rose

POOLE BAY OYSTERS

£3.95 each / £11.95 for 3

Choose From the following:

- Red Wine Shallot Vinegar (GF)
- Beer Battered

CRAB LINQUINE 🍴

Small - £14.95, Large - £25.50

Linguine tossed through Chilli, Garlic Parsley, finished with Lemon & Cold-Pressed Rapeseed Oil

RISOTTO VERDE (V) - £8.95

Classic Italian Dish perfect for Spring with Seasonal Greens

MUSHROOMS ON TOAST (V) - £9.50

New Forest Mushrooms sautéed in Garlic served on Toasted Sourdough & finished with Parsley

BBQ CHICKEN WINGS - £11.50

Served with Celery & a Blue Cheese Dip

LOBSTER (GF)

Half - £35, Whole - £65

Served with Skin-On Fries & a Fresh Garden Salad

Choose from the following:

- Grilled with Garlic Butter
- Thermidor

FISH & CHIPS - £19.50

Fresh Fish Fillet in a Beer Batter served with Tartare Sauce, Lemon, Crushed Peas & Skin-On Fries

TANDOORI FISH CURRY - £24.50* 🍴

Pollock Fillet, Tandoori Curry Sauce, served with Basmati Rice, Cucumber Raita Almonds & Chapati

*£1 donated to Julia's House



SOUTH DEEP BEEF BURGER - £19.50

Isle of Wight Shorthorn Beef with Smoked Applewood Cheese, Bacon Jam, Lettuce Tomato, Red Onion & Garlic Mayo served in a Brioche Bun with Skin-On Fries

MAIN COURSES

WHOLE SOLE MEUNIÈRE - £29.50

Served with New Potatoes, Capers Beurre Noisette, Lemon & Parsley

STEAK FRITES (GF)

All our steaks are 30 days dry-aged, grass-fed Hampshire prime Beef Steaks.

Served with a Cheesemaker's Salad Skin-On Fries & your choice of sauce

Choose from the following:

- Sirloin 10oz - £26.50
- Ribeye 10oz - £28.50

PEPPERCORN, RED WINE JUS, CHIMICHURRI

ROAST CHICKEN SUPREME (GF) - £16.75

Served with Wilted Greens, Carrot & Shallot Puree & Peppercorn Sauce

RIVER TEIGN MOULES

Small - £18.50, Large - £24.50

Served with Sourdough

Choose from the following:

- Marinière, White Wine, Garlic & Cream
- Thai, finished with Coconut, Coriander & Lime 🍴

MUSHROOM LINGUINE (V) - £9.95

New Forest Mushrooms, served in a Garlic & Parsley Sauce

TANDOORI VEG CURRY (V) - £18.50* 🍴

Vegetables in a Tandoori Curry Sauce, served with Basmati Rice, Cucumber Raita Almonds & Chapati

*£1 donated to Julia's House



MOVING MOUNTAIN BURGER (VE) - £18.50

Applewood Smoked Cheese, Flat Mushroom Onion Marmalade, Lettuce, Tomato Red Onion & Garlic Mayo served in a Brioche Bun with Skin-On Fries

ROCKET & TOMATO SALAD (VE, GF) - £5.50

KOFFMAN'S SKIN-ON FRIES (VE, GF) - £5.50

TRUFFLE & PARMESAN FRIES (V, GF) - £6.50

SIDE DISHES

MACARONI & CHEESE (V) - £5.50

● ADD LOBSTER - £4

GREEN BEANS, CONFIT GARLIC & CHILLI (VE, GF) - £5.50 🍴

CHEESEMAKER'S SALAD (V, GF) - £5.50

PADRON PEPPERS (VE, GF) - £7.50

NEW POTATOES & BUTTER (V, GF) - £5.50

CHOCOLATE MOELLEUX (V) - £8.95

Rich cake on the outside and a gooey Chocolatey centre, served with Honeycomb & Vanilla Ice Cream

SHERRY TRIFLE 'WALLY LADD' (V) - £7.95

A Sherry Trifle made with Almond, Pistachio Birds Custard, a Jam Base & Sponge Fingers

DESSERTS

BRITISH CHEESE BOARD (V) - £14.50

Local Cheeses served with Grapes, Fennel flavoured Water Crackers & Chutney

PURBECK ICE CREAMS & SORBET (VE, GF) - £6.50

Selection of flavours from Purbeck Ice Cream (x3 Scoops)

DIGESTIF?

ESPRESSO MARTINI - £12

TAYLOR'S PORT - £6.50

V - Vegetarian, VE - Vegan, GF - Gluten Free

For information regarding allergens, please speak to a member of staff / Please note we are unable to accept payment by cash

