

MENU

Small Plates and Starters

Houmous and Olives <i>vg</i>	£9
Pitta, balsamic & extra virgin olive oil	
Padron Peppers <i>vg</i>	£8
Dorset Sea Salt	
Pork Belly Pieces	£8
BBQ Sauce, Sesame Seeds	
Korean BBQ Chicken Wings	£8
Chargrilled lime.	
Cauliflower Bites <i>gf vg</i>	£8
Buffalo sauce, ranch dip	
Tempura Prawns	£10
Tartare sauce, lemon wedge	
Moroccan Falafels <i>vg</i>	£9
Red pepper houmous, pitta bread	
Roast Scallops <i>gfo</i>	£12
Samphire, bacon and a malt vinegar emulsion	
Tuna Tartare	£15
Avocado, soy	
Lyme Bay Mussels	£15
White wine sauce, sourdough	

Sides

Skin-on Fries	£4
Chunky Chips	£4
Onion Rings	£4
Mac and Cheese	£6
Garlic Toasted Sourdough	£4
Garden Salad	£4
Winchester Cheese and Truffle Oil Fries	£5

Main Courses

From the Sea

Crab & King Prawn Linguine	£23
Chilli, garlic bread	
Sticky Asian Seabass Fillet <i>gf</i>	£24
Honey, soy, chilli, rice, Asian slaw	
Moules Frites <i>gfo</i>	£23
White wine sauce, samphire	
Beer Battered Hake <i>gf</i>	£19
Crushed minted peas, tartare sauce and chips	

From the Land

Mango Chilli & Lime Chicken Breast	£22
Salad potatoes, ratatouille, mint dip	
Lulworth Venison Cheeseburger	£21
Estate venison, coastal cheese, spiced chutney	
Vegan Cheeseburger <i>vg</i>	£19
Tomato chutney, lettuce, tomato	
Vegetable Gyoza <i>v</i>	£22
Udon noodles, red Thai curry	
Dorset Lamb Rump	£24
New potatoes, salsa verde, greens	
Bavette Steak Frites (Medium Rare)	£23
Chimichurri, rocket, Winchester cheese	
Chicken & Maple Bacon Caesar Salad	£20
Anchovies, croutons, lettuce, Caesar dressing (available without dressing)	

v Vegetarian | *vg* Suitable for vegans | *gf* Gluten free | *gfo* Gluten free option available

A discretionary service charge of 10% will be added to the bill for tables of eight or more guests. This charge is distributed in full among our team. Should you wish to have this amount reduced or removed, please do not hesitate to inform a member of the team.

Please be aware that we do use all 14 allergens in our kitchen, although we take every precaution to avoid cross contamination traces may be present. Fish may contain small bones.

MENU

On Bread Selection

*Served till 3pm with salad garnish and skin on fries
Served on White or malted bloomer bread unless
stated. Excluding Sundays*

Maple Bacon, Dorset Brie and Onion Relish £12

Battered Fish Goujons, Baby Gem Lettuce & Homemade Tartare Sauce £13

Garlic Mushroom, Winchester Cheese & Rocket on Toasted Sourdough v £11

Smoked Salmon, Cream Cheese, Cucumber £13

Children's Menu

Battered Hake *gf* £9
Garden peas & chips.

Chicken Goujons £9
Garden peas & chips

Sausage & Mash *gf* £9
Grilled sausage, mash potato and gravy

Cheeseburger £9
3 oz beef patty topped with cheese, tomato, gem lettuce and pickles

Macaroni Cheese v £9
Creamy homemade macaroni cheese topped with cheddar cheese served with a salad garnish and garlic bread soldiers

Sweet Treats

Lemon Posset £8
homemade shortbread

Elderflower Panna Cotta *gf* £9
Macerated strawberries

Sticky Toffee Pudding £9
vanilla ice cream or homemade custard

Dark Chocolate Brownie *gf* £8
vanilla ice cream

Summer Fruits Eton Mess *gf* £9
Chantilly cream

Selection of Ice Cream or Sorbets from £2
Ask a team member for today's flavours

Hot Drinks

Espresso	£2.95
Americano	£3.95
Flat White	£3.95
Cappuccino	£3.95
Mocha	£3.95
Latte	£3.95
Decaf Latte	£3.95
Pot of Tea	£2.70
Speciality Teas	£2.90
Hot Chocolate	£3.95

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