

Sharing & Grazing

House mixed marinated olives £4.50

Honey mustard chipolatas £4.00

Oven roasted homemade breads, confit garlic and olive oil drizzle £3.50

Starters

Seared Devon scallops, pumpkin puree, garden toffee apples, parsnip crisps £12.50

Christchurch cured charcuterie with chutney, bread, olives and pickles £9.95/£17.95

Warm garden chive and grain mustard scone, whipped goats' curd and heritage carrot marmalade (v) £8.50

Roasted halloumi, braised fennel, quince terrine with sour cherry and pistachio compote (v) (gf) £8.25

Curried parsnip soup with homemade bread (v) £6.50

Seared pigeon breast, beetroot puree, rustic crisps, blueberry jus £8.95

Confit duck and ham hock terrine, house piccalilli £7.95

Tempura cod cheeks, salsa Verdi, salad £6.95

Mains

Pink roasted fillet of Beaulieu estate venison, savory crumble tart of parsnip, pistachio and Puy lentils £25.95

Black bream fillet with cream white wine sauce, king prawn and herb orzo pasta £17.95

Roasted autumn vegetables, herb Israeli couscous and rocket salad (vg) £12.95

Whole baked Christchurch bay plaice, potted' crab and herb butter, mixed leaf and charred lemon (gf) £17.50

10oz rib eye roasted plum tomato and field mushroom, hand cut chips and café du Paris butter (gf) £24.50

Crispy skin duck breast, roast shallot, red cabbage, roast garlic mash, parsnip puree, jus £18.95

Pan roasted pheasant breast stuffed with chestnut and cranberry mousse, creamed wild mushroom haricot beans £17.95

Lime and larger battered monk fish, house brown shrimp curry £15.95

Classics

8oz hamburger, Dorset smoked cheddar, ketchup, American mustard and fries £14.00

Pulled oat chili dog, ketchup, American mustard and fries (vg) £11.00

Ham, eggs and hand cut chips with salad £11.00

Wild boar sausages and mash, onion jus £13.95

Vegan lasagna, hand cut chips, side salad (vg) £13.50

Sides

Chunky chips, skinny fries, buttered greens, buttered new potatoes, honey fried carrots, tossed mixed salad £4.00 each

(V) Vegetarian – (vg) vegan – (gf) gluten free

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.