

murmur

dinner
from 5:30pm

snacks

House Marinated Olives
3

Poole Bay Oysters
dressed with seaweed vinegar
each 2.5 | six 14 | twelve 26

Selection of Bread
with butter
3

starters

Seared Pigeon Breast
Slow cooked parsnips and
hazelnut crumb
6.5

Murmur Salad
Freekah, root vegetables, pulses, dukkah,
pumpkin seeds and pomegranate dressing
6

Miso Glazed Scallops
Lemongrass purée
and crispy kale
12.5

Slow-Cooked Pork Shoulder
Spiced chestnut taco and
pickled cox apple
7.5

Cured Salmon
Pickled beetroot, and dill yoghurt
7.5

Tagliatelle
Smoked aubergine, truffle, egg yolk
and parmesan
10.5

mains

Roast Cod
Brown shrimp butter, cauliflower,
almond crumb and parsley purée
17

Butternut Squash
Crispy smoked tofu, charred onion
and onion marmalade
14

Glazed Smoked Short Rib
Charred leeks, celariac mash
and brown butter crumb
18

Seared Venison Haunch
Braised red cabbage, date purée,
venison ragu and gremolata
18

Grilled Monkfish Tail
Shellfish risotto, tenderstem broccoli and gomasio
18

Green Mole
Crispy Jerusalem artichokes, charred sprouts
and puffed rice
14

desserts

Sticky Toffee Pudding
Butterscotch sauce and crème fraîche sorbet
7

Dark Chocolate Brownie
Vanilla ice cream
8

Spiced Poached Pear
Honeycomb ice cream and puff pastry
8

Selection of English Cheese
House chutney and crackers
9.5

digestifs

Recioto Soave La Broia, Roccoco Grassi 8

Baron de Sigognac 10yo Armagnac 4.75

Maxime Trijol VSOP Cognac 5

Sea Saltan 8.5

Espresso Martini 8.5

beverages

Espresso 2.2 Americano 2.5 Flat White 2.6
Latte/Cappuccino 2.7

Bluebird Teas 2.5
Great British Cuppa, Earl Grey Creme,
Nearly Nirvana, Morning Kick,
Dozy Girl, Honey Bee Beautiful (both caffeine free)

sides Dressed Potatoes, Side Salad, Braised Red Cabbage, Tenderstem Broccoli
3 each

Please make us aware of any allergies or food intolerances.

An optional 12.5% will be added to your bill.

