

APERITIFS

AMARETTO SOUR

Amaretto liqueur,
lemon juice

12

NEGRONI SBAGLIATO

Campari, Prosecco,
Martini

12

PEAR BELLINI

Cartron vanilla, pear purée,
Sassy Cidre

12

SNACKS

BREAD SELECTION, OLIVE OIL, BALSAMIC (VE) 6

OXO will donate £1 from each portion of bread sold to our charity partner StreetSmart

HOUSE MARINATED OLIVES (VE) 6

MARCONA ALMONDS (VE) 6

PADRON PEPPERS, DORSET SEA SALT (VE) 7

BABY CHORIZO, HONEY, ROSEMARY 7

ARANCINI, GOAT'S CHEESE, TRUFFLE PUMPKIN (V) 9

SMALL PLATES

ENGLISH ASPARAGUS (VE) 14
black garlic, parsley oil, hazelnuts

GRILLED LONG AUBERGINE (V) 14
hazelnut salsa, yoghurt, date syrup

BURRATA (V) 14
heritage tomato, spiced balsamic, pomegranate, pane carasau

BAKED CAMEMBERT 17
truffle thyme honey, chargrilled bread

SEARED TUNA 17
pickled shiitake, goma dressing, edamame

DORSET CRAB 17
wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 15
seaweed crumble, sea buckthorn

SESAME SPICED PORK BELLY 15
pickled radish, nashi pear

STEAK TARTARE 16
slow-cooked egg, spiced ketchup, radish



BAR & BRASSERIE

MAINS

SPINACH & RICOTTA RAVIOLI (V) 21
pesto, prima vera vegetables

CAULIFLOWER PAKORA (VE) 21
kasundi, split pea daal

TIGER PRAWNS 28
saffron potatoes, smoked oyster mayonnaise

GRILLED SPICED SWORDFISH 28
Greek salad, rosemary feta, romano pepper

SEA BREAM 27
shrimp butter, spinach, samphire

CHICKEN GREMOLATA 26
parma ham, wild garlic, asparagus, parmesan cream

MARINATED VENISON STEAK 29
cavolo nero, beef dripping shallots, red wine balsamic glaze

HARRISA LAMB SHOULDER 28
mung beans, spinach yoghurt, preserved lemon

SHARING PLATES

WHOLE ROASTED SEA BASS 60
grilled vegetables, black olive aioli

LOBSTER LINGUINE 80
shellfish cream and tomato bisque, chilli

28-DAY AGED TOMAHAWK 90
béarnaise, chips

SUNDAY SESSIONS

LIVE MUSIC

ROAST SHARING PLATES

This is what Sunday's are all about. We serve two options of roast sharing plates. A whole roast chicken from the Cotswolds, brined and slow roasted ready for you to carve at the table. Or our 28-day aged tomahawk. Served with all the trimmings, Yorkshire puds and proper good gravy.

See you at the weekend.

SIDES

CHIPS (VE) 7
rosemary salt

GREEN SALAD (V) 7
herb dressing

MINTED POTATOES (V) 7
Dorset sea salt

GREEN BEANS (VE) 7
garlic, almond, shallot

CRAB MAC 'N' CHEESE 12

CHANTENAY CARROTS (V) 7
orange and star anis

* (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter.

* Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

* To view our ALLERGEN menu please scan the QR code.

