

APERITIFS

AMARETTO SOUR

Amaretto liqueur,
lemon juice

12

NEGRONI SBAGLIATO

Campari, Prosecco,
Martini

12

GOBLET OF FIRE

Irish whiskey, apricot brandy,
apple juice & fresh chilli

12

SNACKS

BREAD SELECTION, OLIVE OIL, BALSAMIC (VE) 7

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

HOUSE MARINATED OLIVES (VE) 6

PADRON PEPPERS, DORSET SEA SALT (VE) 8

BABY CHORIZO, HONEY, ROSEMARY 9

MUSHROOM ARANCINI, CORNISH BRIE, TRUFFLE MAYO 9

SMALL PLATES

QUINOA SALAD (VE) 15
miso glazed roasted root vegetables

ROASTED KABOCHA PUMPKIN (VE) 15
Kasundi, ginger spiced paw paw salad

BURRATA (V) 17
heritage tomato, spiced balsamic, pomegranate, pane carasau

BAKED CAMEMBERT 18
truffle thyme honey, chargrilled bread

SEARED TUNA 19
pickled shiitake, goma dressing, edamame

DORSET CRAB 19
wheaten bread, sea vegetables, crab ketchup

GRILLED SARDINES 17
romesco, roasted tomato

SESAME SPICED PORK BELLY 19
pickled radish, nashi pear

STEAK TARTARE 19
slow-cooked egg, spiced ketchup, radish



MAINS

PORCINI RAVIOLI (V) 24
spinach shallot cream, pesto, truffle pecorino

ROASTED CAULIFLOWER (VE) 24
white bean hummus, tabbouleh, dukkah

TIGER PRAWNS 31
saffron potatoes, smoked oyster mayonnaise

CHALK STREAM TROUT 33
chuka wakame daikon salad, enoki crisp

SEA BREAM 29
shrimp butter, spinach, samphire

ROAST CHICKEN 29
mushroom puree, Jerusalem artichoke, lovage grain mustard gremolata, Serrano ham

MARINATED VENISON STEAK 34
Cavolo Nero, beef dripping shallots, red wine balsamic glaze

HARISSA LAMB SHOULDER 32
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

FABULOUS COCKTAILS

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) 8
herb dressing

MINTED POTATOES (V) 8
Dorset sea salt

GREEN BEANS (VE) 8
garlic, almond, shallot

CRAB MAC 'N' CHEESE 12

CHANTENAY CARROTS (V) 8
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.

