

APERITIFS

AMARETTO
SOUR

Amaretto liqueur,
lemon juice

12

NEGRONI
SBAGLIATO

Campari, Prosecco,
Martini

12

APEROL
SPRITZ

Prosecco, soda water

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

PADRON PEPPERS, DORSET SEA SALT (VE) 8

BABY CHORIZO, HONEY, ROSEMARY 8

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

SMALL PLATES

ENGLISH ASPARAGUS (VE) 14

black garlic, parsley oil, hazelnuts

GRILLED AUBERGINE (V) 14

hazelnut salsa, yoghurt, date syrup

BURRATA (V) 16

heritage tomato, spiced balsamic, pomegranate, pane carasau

BAKED CAMEMBERT 17

truffle thyme honey, chargrilled bread

SEARED TUNA 19

pickled shiitake, goma dressing, edamame

DORSET CRAB 19

wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 16

elderflower, horseradish

SESAME SPICED PORK BELLY 18

pickled radish, nashi pear

STEAK TARTARE 19

slow-cooked egg, spiced ketchup, radish



BAR & BRASSERIE

MAINS

SPINACH & RICOTTA RAVIOLI (V) 24
summer vegetables, pesto

ROASTED CAULIFLOWER (VE) 23

white bean hummus, tabbouleh, dukkah

TIGER PRAWNS 31

saffron potatoes, smoked oyster mayonnaise

GRILLED SPICED SWORDFISH 33

Greek salad, rosemary feta, romano pepper

SEA BREAM 29

shrimp butter, spinach, samphire

CHICKEN GREMOLATA 28

parma ham, artichoke barigoule, parmesan cream

VEAL CHOP 36

mushroom peppercorn sauce, watercress

HARISSA LAMB SHOULDER 31

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

SUMMER SET MENU

FOUR COURSES AND A COCKTAIL 39

Join us for a delicious 4-course meal and a rosé spritz cocktail, with the return of our Summer set menu. The very best in seasonal ingredients and exceptional value, this is a great excuse to dine out. Head to our website to book and treat yourself to a well earned meal.

SUN – THURS: All day up to 6:30pm then after 8:30pm

FRI: All day up to 6pm then after 8:30pm

SAT: Not available

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.

