

MARKET MENU
LUNCH & EARLY DINNER 6PM - 7:30PM
32 - 3 COURSES

CHAMPAGNE	125ml
MOËT & CHANDON <i>Brut Impérial Brut NV</i>	12.5
MOËT & CHANDON <i>Rosé Impérial NV</i>	17
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18
RUINART BLANC DE BLANCS <i>Brut NV</i>	23
RUINART ROSÉ <i>Brut NV</i>	23
SPARKLING WINE	125ml
HATTINGLEY VALLEY, CLASSIC RESERVE <i>Hampshire, England, Brut NV</i>	11
ROSÉ WINES	175ml
LES QUATRE TOURS <i>Coteaux d'Aix en Provence, France, 2017</i>	10.5
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2017</i>	13.5
WHITE WINES	175ml
PÉ BRANCO, HERDADE DO ESPORÃO <i>Aleentejo, Portugal 2017</i>	7.5
VERMENTINO, VV, LES ARCHERES <i>IGP Pays d'Oc, France 2017</i>	9
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tesch, Nabe, Germany 2016</i>	11.5
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2016</i>	13.5
SANCERRE 'CHENE DU ROY' <i>Domaine P. Girault, Loire, France 2017</i>	15
CHABLIS <i>Jean Pierre et Alexandre Ellevin Burgundy, France 2016</i>	16.5
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2017</i>	19
MERCUREY BLANC, DOMAINE MICHEL JUILLOT <i>Burgundy, France 2016</i>	20
RED WINES	175ml
KRATOŠIJA, VINARSKA VIZBA <i>Tikveš, Skopje, Macedonia 2017</i>	7.5
MONTEPULCIANO D'ABRUZZO 'MONTIPAGANO' <i>Umami Ronchi, Italy 2017</i>	9
RIOJA RESERVA, RAMON BILBAO <i>Spain 2014</i>	11.5
SHIRAZ/CINSAULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, South Africa 2016</i>	13
CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE' <i>Blaye - Côtes de Bordeaux, France 2014</i>	15
BOURGOGNE, PINOT NOIR <i>Domaine R. Rossignol Changarnier, France 2014</i>	16.5
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18
BRUNELLO DI MONTALCINO, IL POGGIONE <i>Tuscany, Italy 2012</i>	22
SWEET AND FORTIFIED WINES	100ml
CLOS LAPEYRE 'LA MAGENDIA' <i>Jurançon, France 2015</i>	11
SAUTERNES <i>Château Roumieu, Bordeaux, France 2015</i>	14
BEERENAU SLESE <i>Umathum, Burgenland, Austria 2015</i>	15.5
TOKAJI <i>5 Puttonyos, Aszú, Disznókő, Hungary 2008</i>	19.5
VIN DE CONSTANCE <i>Klein Constantia, Constantia, South Africa 2015</i>	22
10 YEAR TAWNY PORT <i>Fonseca, Portugal</i>	12
MAURY <i>Mas Amiel, 20ans, Roussillon, France</i>	16
MADEIRA 15 YR OLD MALMSEY <i>Henriques & Henriques, Portugal</i>	18
PEDRO XIMENEZ SHERRY <i>San Emilio Solera Reserve, Lustau, Jerez, Spain</i>	10

SEA FOOD AND RAW BAR

CHILLED LANGOUSTINES
with aioli
(three or six) 18/32

ROCK OYSTERS THREE OR SIX
Naked 10/20

VODKA AND PINK PEPPERCORN
CURED SALMON
*with roast beets, horseradish
and Keta* 17

POTTED SHRIMPS
*spiced butter, cucumber and
caper salad and toast* 16

SEA BREAM
*smoked Cod roe, pickled
cucumber and dill* 15

BEEF TARTARE
*sourdough toast,
Marmite butter* 17

DORSET CRAB SALAD
*whipped avocado, creme fraiche
and bloody Mary jelly* 19

TO START

BURRATA
*poached quince, walnuts
and truffle honey* 17 (v)

JERUSALEM ARTICHOKE SOUP
*hazelnut and chive dressing,
sourdough croutons* 10 (v)

SEARED SCALLOPS
*celeriac, apple salad
and chicken crackling* 22

FOIE GRAS, DUCK, SHALLOT
AND CURED DORSET HAM TERRINE
with cider jelly 22

DELICE SQUASH
*winter leaf, caramelised pear, salsify salad,
Blue cheese* 15 (vg)

MAINS

HALIBUT
*with Dorset crab potato purée
saffron braised fennel and
sea vegetables* 28

22oz GRILLED DOVER SOLE
with sorrel bearnaise 40

WILD SEA BASS
*with braised squid and
bouillabaisse sauce* 32

WHOLE NATIVE LOBSTER
*thermidor / plain grilled/
garlic butter* 45

TRUFFLE BURGER
*aged beef patty melted Gruyère, truffle
mayonnaise and crisp shallots* 19

ROAST CHICKEN BREAST
*cep mushrooms, sprout tops,
foie gras jus* 28

FILLET STEAK
*roscoff onions, bone marrow jus and
potato terrine chips* 38

VENISON
*caramelised shallot, pickled cherries,
endive and hazelnut crumb* 27

SOMERSET SPELT RISOTTO
*butternut squash, Casbel Blue cheese
and walnuts* 20

30 DAY AGED HEREFORD SIRLOIN
(to share)
*bone marrow jus and
triple cooked fries* 65

PORK BELLY
*cabbage with bacon maple glaze, fried
chestnuts and sage* 22

CAULIFLOWER STEAK
*freekeh wheat, golden sultanas,
mint and pine nuts (vg)* 18

SIDE ORDERS

SKIN ON FRIES 5 WILTED SPINACH 5 HONEY BRAISED CARROTS 5

TRIPLE COOKED CHIPS 5 POMME PUREE 5

ROASTED CAULIFLOWER topped with rarebit and crisp shallots 6

SAUCES 2

Foie gras and Madeira jus Hollandaise Sorrel Béarnaise Bone marrow jus

DESSERTS 9

LEMON MERINGUE VERINE
goats milk ice cream

SALTED CARAMEL BROWNIE
peanut butter ice cream

CUSTARD TART
apple and blackberry salad

STICKY TOFFEE PUDDING
banana ice cream

MASCARPONE MOUSSE
coffee cream and chocolate sorbet

BRITISH CHEESE BOARD
*Peter's Yard crackers, apple chutney
and quince jelly* 16

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

(V) VEGETARIAN (VG) CAN BE MADE VEGAN

MONDAY - FRIDAY 7AM - 11AM • NOON - 3PM • 6PM - 11PM SATURDAY NOON - 3PM • 6PM - 11PM SUNDAY NOON - 4PM

WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.