

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

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) 15

heritage tomato, spiced balsamic, pomegranate, pane carasau

BAKED CAMEMBERT 17

truffle thyme honey, chargrilled bread

SEARED TUNA 18

pickled shiitake, goma dressing, edamame

DORSET CRAB 18

wheaten bread, sea vegetables, crab ketchup

GRILLED MACKEREL 16

seaweed crumble, sea buckthorn

SESAME SPICED PORK BELLY 16

pickled radish, nashi pear

STEAK TARTARE 19

slow-cooked egg, spiced ketchup, radish



BAR & BRASSERIE

MAINS

SPINACH & RICOTTA RAVIOLI (V) 23
pesto, primavera vegetables

CAULIFLOWER PAKORA (VE) 23
kasundi, split pea daal

TIGER PRAWNS 29
saffron potatoes, smoked oyster mayonnaise

GRILLED SPICED SWORDFISH 29
Greek salad, rosemary feta, romano pepper

SEA BREAM 28
shrimp butter, spinach, samphire

CHICKEN GREMOLATA 28
parma ham, wild garlic, asparagus, parmesan cream

VEAL CHOP 33
mushroom peppercorn sauce, watercress

HARRISA 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

SET MENU

TWO COURSES 27, THREE COURSES 33
Monday - Friday 12pm - 5.30pm

CHARRED CELERIAC (VE)
satay sauce, Thai basil, nuoc cham

GRILLED GURNARD
slow roasted tomato, black olive tapenade

DUCK WING
confit, Parisian salad, tarragon mustard

TROFIE PASTA (V)
pesto, primavera vegetables

GRILLED MACKEREL
Greek salad, roasted garlic yoghurt

GLOUCESTER OLD SPOT PORK CHOP
mushroom peppercorn sauce

ORANGE & WHITE CHOCOLATE CHEESECAKE (V)
white chocolate sauce

POLENTA & KALAMANSI CAKE (VE)
cobnut "ice cream"

ICE CREAMS (V)
vanilla, cobnut, fudge, chocolate

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.

