

Evening Menu



STARTERS

LOBSTER & CRAB BISQUE 8

Classic French crab & lobster soup, served traditionally with rouille, Parmesan & croutons
Cr, D, G, Mo

WHOLE BAKED BRIE 12

Book & Bucket's Shakespeare cheese, gooseberry chutney, toasted sourdough.
D, G, Su

COURGETTE & TARRAGON SOUP 8

With toasted sourdough.
Check for allergens.

GIN & JUNIPER CURED CHALKSTREAM® TROUT 9

Crisp fennel & radish salad, ginger & lemongrass purée
F

FRESH OYSTERS 3 EA

Freshly shucked, locally sourced rock oysters with shallot vinegar, lemon, and Tabasco
Cr, Mo, Su

HAM HOCK TERRINE 8

Piccalilli, toasted sourdough
Mu, G, E, Su

SEARED SCALLOPS 13

Spiced aubergine, spinach purée, Normandy sauce, beetroot crisp
Mo, D

BEETROOT PANNA COTTA 8

Carpaccio of candied & pickled beetroot, beetroot purée, goats curd. (PLANT POWERED OPTION AVAILABLE)
Mu, G, D

DESSERTS

STICKY TOFFEE PUDDING 7

with lovely toffee sauce and a scoop of honeycomb ice cream
G, D, Nu, E

CHOCOLATE FONDANT 9

With New Forest pistachio ice cream
G, D, N, E

LEMON TART 8

With Purbeck raspberry sorbet and torched Italian meringue - Baked Alaska style
G, D, E, N

URBAN MESS 7

Deconstructed, with crushed meringue & frozen strawberry parfait
D, E

WARM APPLE & BLACKBERRY GRANOLA CRUMBLE 8

With Purbeck coconut & lime sorbet
D, G (PP & GF OPTION AVAILABLE)

TRIO OF ICECREAM OR SORBET 6.5

Three scoops of either: Vanilla, salted caramel, rum & raisin, pistachio, honeycomb, chocolate or strawberry ice creams, or lemon, raspberry or coconut & lime sorbet
D, E

CHEESEBOARD FOR ONE 8

Mature Coastal Cheddar, Isle of Wight Soft, and Dorset Blue Vinney. Served with biscuits, walnuts & chutney
D, N, G,

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MAINS

OLIVE OIL POACHED COD LOIN 18
Braised black wild rice, squid ink, Cornish mussels, brown shrimps & sea herbs
Cr, F, Mo

BOUILLABAISSSE 17
Classic French broth with saffron new potatoes, fresh fish selection including seared fillet of stone bass, mussels, braised fennel, charred baby leeks & sea herbs
D, Cr, Mo, F

WHOLE SEABASS FOR TWO 28
Oven roasted whole seabass with market vegetables, chive new potatoes, classic garnish & Grenoble beurre noisette
F, D, Cr

CORNISH ROPE GROWN MUSSELS 16
Moules Marinière with white wine, shallots, garlic & cream or Thai red curry style...With proper triple cooked chips
D, Mo

DRESSED LOCAL CRAB 20
Fresh prepared and dressed local crab, served with salad and chips
D, Mu, Cr

FISH & CHIPS 16
Beer battered sustainable haddock, proper fat chips, tartare sauce, mushy peas
G, E, F, Mu (GF option available)

TUNA NIÇOISE SALAD 18
Fresh tuna steak, seared rare, coated in sesame seeds, with new potatoes, green beans, olives, boiled egg, tomato and red onion, with a sesame, soy & lime dressing
F, E, Su, Se, So

SIDES

FAT CHIPS (PP) 3.5

CREAMED MARIS PIPER MASH 4

SEASONAL VEG 3.5

CHIVE NEW POTATOES 4

10 OZ SIRLOIN STEAK 23
10OZ RIB-EYE STEAK 25

Cherry vine tomato & Portobello mushroom, watercress & shallot salad and proper triple cooked chips. Served with peppercorn sauce, red wine jus, or sauce béarnaise
D

THAI RED CURRY 16
Panache of local veggies in a coconut-based sauce, medium spiced, with keffir lime leaves, coriander, peanut & lemongrass, and served with jasmine rice. Add free range chicken or Local fish selection for £2
Cr, Su, N

GUILD BURGER 16
Grilled beef & pork patty, Open Air Dairy cheddar, bacon, burger sauce & salad garnish in a brioche bun, with triple cooked chips
D, E, G, Mu, Se, Su

PLANT POWERED BURGER 15
Locally sourced squash, quinoa, rice & mushroom patty, in a vegan bap with salad and red onion marmalade, served with triple cooked chips
G, N, Se

PORK - TWO WAYS 20
Pork tenderloin wrapped in parma ham, braised pork belly honey glazed, confit chicory, creamed Maris Piper, sherry & shallot sauce
D, Mu

Invisible Chips

£3.50

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing. 0% fat. 100%charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.

Thanks for chipping in.

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