

EVENING MENU

Appetisers, Platters & Sharers

Kay's home baked bread , olive oil, balsamic, tapenade, hummus (v) (g)	4.5
Fresh & marinated olives including giant green, Kalamata, smoked, stuffed olives (v)	4.5
Cured and smoked local meats , pickles, olives, house chutney, tapenade, hummus, toasted breads (g)	13.5
Smoked, cured and marinated seafood , pickles, seaweed, taramasalata, tartare sauce, toasted breads (g)	13.5
Somerset camembert baked with honey, thyme & orange, Kay's home baked breads, house chutney (v) (g)	9
Dorset Rock oysters : 2 each, 11.5 1/2 doz, 19.9 doz (with a choice of: shallot merlot vinegar, yuzu-wasabi sauce or Bloody Mary dressing)	

Starters

Freshly prepared soup of the day , Kay's home baked bread (v) (g)	6
Crab pate , taramasalata, pickled seaweeds, sourdough, lobster vinaigrette (g)	7.5
Fresh Laverstoke mozzarella , Isle of Wight heirloom tomatoes, black olive tapenade, balsamic onions, figs, honey truffle dressing	7
Dorset escargot , Dorset smoked pancetta, garlic butter, anise, thyme sourdough (g)	9
Cornish mussels , steamed in a creamy garlic & white wine sauce, Kay's home baked bread (g)	7.5
Grilled octopus , chorizo peperonata, red tapenade mascarpone	7
Carpaccio of Black Angus beef , Old Winchester, English wasabi beetroot quenelle, tartar dressing	8
Scallops, Somerset Ogleshield cheese broccoli baked in a crab shell, brioche crumb, dill pollen butter	9

Sides

Bowl of Maris Piper chips	3.5
Seasonal vegetables	4
Somerset Ogleshield broccoli cheese bake	3.5
Mini Caesar Salad	3.5

Mains

Aged West Country beef burger , smoked back bacon, mature Cheddar, balsamic onion marmalade, pickles, maris piper chips, red coleslaw, brioche bun (g)	13
Cornish mussels , steamed in a creamy garlic & white wine sauce, Kay's home baked bread (g)	15
Lymington dressed crab , boiled egg, tartare sauce, potato salad	14
Garden pea risotto , Somerset brie, quail egg, globe artichoke, vadouvan & green apple dressing	11
Basil pesto stuffed gnocchi , dill pollen, a leek volute, spimach, toasted seeds, red tapenade dressing, Dorset Rosary Ash goats cheese	11
South coast plaice fillets meuniere, squid ratatouille, crispy squid, red tapenade & black roe dressing	17
Purbeck lamb neck slow cooked in spiced tomato & lentil casserole, minted pea fritter, Woolsey Fiesta (Dorset style feta) and broad bean pesto	17
New Forest rabbit stuffed with hog wrapped in air dried ham, roasted carrots, confit garlic mash, brown onion purée, pork jus and sour dough crust	18
Herb crusted south coast pollock fillet , Poole clam vongole, smoked pancetta, spinach tagliatelle	17
House smoked Loch Duart salmon fillet, green vegetable risotto, quail egg, vadouvan, brown shrimps, apple dressing	16
Steamed chicken breast stuffed with mozzarella and sundried tomatoes, basil gnocchi in dill pollen and leek volute, toasted seeds, red tapenade dressing	16
Whole roasted sustainable Anglesey sea bass stuffed with fennel, tarragon hollandaise, confit garlic, gratin dauphinoise potatoes or Maris Piper chips & salad	18
West country sirloin steak , grilled mushroom, vine tomatoes, confit of garlic, gratin dauphinoise potatoes or chunky maris piper chips & salad (choice of peppercorn or tarragon hollandaise 1.8)	20

Love Lunch

2 Courses for £14

3 Courses for £17

Available Monday - Friday - 12.00 -5.00 (excluding bank holidays)

Desserts

Dark chocolate fondant , orange puree, malt vanilla ice cream, honeycomb <i>(These little heavenly puddings take a bit of extra love to prepare so please make sure that when you order one you have time to sit back relax and sip some wine until your little chocolate hug arrives!)</i>	6
Lemon posset , raspberry jam, lavender shortbread	6
Figs & hibiscus frangipane tart , clotted cream, sherry glaze	6
Selection of ice creams & sorbets	5
Local cheese board: A selection of local cheeses with crackers, celery & grapes	8
A selection of local cheeses with crackers, celery & grapes to share	14

Dessert Wine

	75 ml	37.5 cl
Deen De Bortoli VAT 5 South Eastern Australia, Vintage 2008, 10.5%	5	24
Chateau Lafon "Sauternes" France, Vintage 2008, 13.5% A fine complex bouquet of candied fruit & honey. Rich & fine	6	29

Coffee

Espresso	1.8
Americano 7oz (Espresso lengthened with hot water)	2
Cappuccino 7oz (Classic frothy coffee)	2.4
Latte 7oz (Silky smooth milky coffee, our favourite)	2.4

v = vegetarian dish or option available

g = gluten free options available - please ask your server