

Starter

Heritage tomato & fresh basil soup

A delicious thick soup topped with fresh basil & sourdough croutons

Crab boats

Gem lettuce boats of local crab, topped with flaked smoked mackerel, served with tangy dill tartare

Local scallops *+£5 *subject to availability*

Lightly grilled, displayed on a pea puree, topped with a parmesan breadcrumb, with a mornay sauce & crispy pancetta

Chicken & Cognac paté

Served on toasted sourdough, with sweet pickle & watercress

Gyoza dumplings

Served on sweet chilli & hoisin sauce, with leaves & soy dipping sauce

Garlic & thyme mushrooms

Spiked with chilli, in a creamy red wine sauce, served with crispy breadsticks

Main

8oz Ribeye steak *+£5

Grilled to your liking with garlic butter, served on balsamic mushrooms & tomatoes with stem broccoli & sweet potato fries

Pesto chicken

Supreme of chicken wrapped in pancetta carved onto pesto roasted potatoes, served with stem broccoli, grilled courgette & a red wine jus

Beef stroganoff

Pan fried strips of beef fillet with mushrooms & shallots, dusted with paprika, flamed in a Brandy cream sauce, served with rice

Caramel & coconut pork belly

Served on roasted coconut potatoes & purple broccoli, drizzled with a soy & caramel sauce

Sweet potato & applewood cheese pithivier

With caramelised onions & swiss chard, served with herb potatoes, stem broccoli & a mushroom red wine sauce

Pan seared watermelon steak

Marinated in soy, garlic & chillies, drizzled with balsamic, served with a crisp salad & chunky chips

Seafood



Fish & chips

Beer battered fish, served with chunky chips, mushy minted peas, tangy dill tartare & crispy samphire

Island platter *+£12

A selection of locally caught crab & scallops with mussels, half lobster & prawns, served with crispy seaweed with Dijon mayo & cocktail sauces
Please note, substitute fish or shellfish may be used subject to availability

Honey glazed salmon & avocado salad

Romaine leaves, sliced avocado, rainbow tomatoes, pomegranate seeds & crispy sourdough croutons, topped with a honey glazed salmon fillet.

Seafood chowder

Prawns, mussels, scallops, seabass & potatoes in a creamy white wine sauce, topped with a poached egg & crispy pancetta

Daily catch

Please see our fresh catch of the day board, caught locally

Dessert

Royal Portland mess

Crushed meringue, fresh strawberries & local cream, topped with gold sprinkles

Gin fizz & lime cheesecake

Served with elderflower sorbet & local cream

Truffle torte & golden profiterole

Served with clotted cream & rich chocolate sauce

Salted caramel panna cotta

A vanilla panna cotta, topped with fudge pieces & crushed almonds, served with salted caramel ice cream

Dorset cheeseboard *(+£8 as extra course)*

A selection of Dorset cheeses presented with grapes, figs, crackers & sweet pickle

Ice cream & sorbet

Vanilla, mint choc chip, strawberry, chocolate & salted caramel ice cream
Orange, raspberry or elderflower sorbet

Freshly brewed coffee or Dorset tea

Served with chocolate peppermint cream

Liqueur coffee £8 each

Served with chocolate peppermint cream.
Tia Maria, Courvoisier, Baileys, Jameson whiskey



3 course menu £32
per person
£5/12 supplement apply
to the dishes marked *

Any starter course £7
Any main course £20
Any dessert £7
Coffee & mint £4

Bistro menu

Open Monday—Saturday evenings
for Dinner. Drinks served from 5pm
BOOK YOUR TABLE AT RECEPTION

Side dishes

Sweet potato fries
Crispy samphire & Dijon dip
Daily vegetables
Chunky fries
Minted mushy peas
Salad bowl
Pesto potatoes
Herby potatoes
All sides £3 each

 Vegan
 Gluten free
 Vegetarian