SNACKS

Crusty Baguette & Sea-Salted Focaccia £6.50 V GF*
Extra virgin olive oil and aged balsamic

Fresh Poole Oysters £4.00 each GF
served with mignonette, Tabasco and lemon
Or
Served with a cocktail style Campari, orange and preserved lemon

Tempura Prawns £3.75 each GF
With gochujang aioli

Slow Cooked Beef Short Rib & Szechuan Pepper Croquettes £5.00 each
With gochujang aioli and pickled shallot

Crispy Slow Cooked Pork Belly £ 8.75 GF
With Asian slaw & Korean BBQ sauce

Tempura Broccoli £8.75 V GF
Korean BBQ sauce

Marinated Olives £5.00 V GF
Marinated in extra virgin dressing with basil & garlic

STARTERS

Twice Baked Barbers Cheddar Cheese Souffle £14.00 V GF
Barbers 1833 vintage Cheddar cheese souffle finished with double cream
Add Poole Bay crab meat £4 supplement
Add Smoked Haddock £4 supplement

Seared Scallops & Confit Chicken Wings £18.00 GF
Apple & miso puree, apple kimchi, seaweed emulsion, crispy seaweed

Slow Cooked Squid & Chorizo £18.00 GF
Octopus and chorizo ragu, fregola, parmesan, squid ink aioli

Twisted Prawn Cocktail £14.50 GF*
Tequila Marie Rose sauce, pickled cucumber & jalapenos, bread and butter

Beetroot Cured Salmon & Horseradish Cannelloni £15.00 GF
Cucumber pickle, salad of beetroot and orange, red vein sorrel

Steamed Cornish Mussels & Poole Cockles & Clams £16.50 GF*
Steamed in choice of a la crème or massaman curry sauce, served with crusty bread

Dry Aged Beef Steak Tartare £22.00 GF*
Pickled shallot, egg yolk, roast bone marrow emulsion, beef dripping toasts

MAINS

Whole Fish Cooked on The Bone £POA GF*

Grilled with a choice of garlic & herb butter, caper beurre noisette or sauce vierge served with pomme frites or buttered pink fir potatoes

Seafood Massaman Curry £34.00 GF*

A selection of fish and shellfish cooked in a massaman style curry sauce and served with wild rice & crispy onions

Wild Sea Bass Fillet £36.00 GF

Crushed pink fir potatoes, smoked leek, sauce vierge

Roasted Pumpkin Agnolotti £30.00 V

Sage butter emulsion, parmesan, amaretti biscuit, crispy sage

SUNDAY ROASTS

Sirloin of Dry Aged Beef £28.00 GF*

Served with a Yorkshire pudding, duck fat roast potatoes, braised red cabbage, honey roasted carrot & parsnip, autumn greens and a rich red wine gravy

Slow Cooked Pork Belly with Bramley Apple Sauce £28.00 GF*

Served with a Yorkshire pudding, duck fat roast potatoes, braised red cabbage, honey roasted carrot & parsnip, autumn greens and a rich red wine gravy

Cauliflower Cheese £5.00 GF

Honey & Mustard Glazed Pigs in Blankets £6.00 GF

ALLERGY NOTICE

GF Gluten free | V Vegetarian | GF* Can be gluten free | V* Vegetarian

Please let your server know if you have any allergies before you order.

A discretional 10% service charge is added to all bills.

LOCALLY SOURCED STEAKS

35-day dry aged 8oz Sirloin Steak £40.00 GF*

35-day dry aged 8oz Ribeye £40.00 GF*

Both served with pomme frites, slow cooked tomato, dressed leaves and pickled onion ring

Upgrade to triple cooked chips or duck fat mash for an extra £2

SHARING STEAKS

Chateaubriand £16 per 100g (ask for today's sizes) **GF***

Make it Surf & Turf

Add a Tempura Prawn **£3.75 each GF***

Add a Grilled Scallop in the Shell **£5.00 each GF***

Add Grilled Lobster **£POA GF***

Add a Sauce £3.50 each GF

Green & Szechuan peppercorn sauce – Porcini mushroom Sauce - Roquefort butter

SIDES

Pomme Frites £5.50 V GF*

Guildhall Triple Cooked Chunky Chips £6.50 V GF*

Duck Fat Mash with Garlic Butter & Crispy Onions £6.50 GF*

Pink Fir Potatoes in Herb Butter £6.50 V GF

Tenderstem Broccoli with Chilli, Garlic & Parmesan £6.50 V GF

Pickled Shallot, Tomato & Caper Salad with Mustard Dressing £5.50 V GF

Buttered Autumn Vegetables £5.50 V GF

Honey Glazed Heritage Carrots £6.50 V

ALLERGY NOTICE

GF Gluten free | VE Vegan | GF* Can be gluten free | VE* Can be vegan

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CHILDREN'S MENU (Under 12's)

Tempura Fish Fillet £14 GF*
With fries & peas
Minute Steak £14 GF*
With fries & peas
Tomato Linguine £14 VE*
Topped with grated pecorino

Children's Roasts £14 GF*
Beef or pork, served as a half adult sized portion

Please note roasts are only available on Sunday

DESSERTS

Chocolate Brownie £8 V GF
With Vanilla Gelato

Baboo Gelato or Sorbetto VE* V
£3 per scoop Ask your server for today's flavours