



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 Octopus & Chorizo £18.00 GF
Octopus and chorizo ragu, fregola, parmesan tuile, 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 relish, 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

Wild Sea Bass Fillet £36.00 GF

Crushed pink fir potatoes, smoked leek, sauce vierge

Dorset Crab Linguine £34.00

Fresh egg linguine & Poole Bay crab meat dressed in chilli, tomato, lemon & garlic

Roasted Halibut Supreme £40.00 GF

Artichoke puree, roasted king oyster mushroom, sautéed scallops, chicken jus

Roasted Loin of West Country Venison £38.00 GF

Gamekeeper's Pie, spiced squash puree, autumn kale, pickled blackberries, claret jus

Roasted Pumpkin Agnolotti £30.00 V

Sage butter emulsion, parmesan, amaretti biscuit, crispy sage

Fruits De Mer Platter (to share) £120 GF*

Cold or grilled Poole lobster, Poole crab meat, 4 raw oysters, 4 scallops grilled in the shell, 4 tempura prawns, steamed mussels & clams, crusty bread & pomme frites

LOCAL CATCH

We try to source as much of our fish and shellfish as possible from local fishermen and suppliers....

Fisherman Mark's Poole Bay Lobster £POA GF*

Grilled with either garlic & herb butter, thermidor sauce or cold, served with pomme frites or buttered pink fir potatoes

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

ALLERGY NOTICE

GF Gluten Free | VE Vegan | GF* Can be Gluten Free | V* Can be Vegetarian

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

A discretionary 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, king oyster mushroom and pickled shallot, tomato & caper salad
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*

Served with two sides and two sauces of your choice

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 - Bordelaise 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



DESSERTS

Dark Chocolate & Miso Caramel Fondant £11.00 V
Poached pear, whipped mascarpone, salted macadamia nuts
San Emilio Pedro Ximenez Lustau, Andalucía, Spain £7.50

Sticky Toffee Pudding £11.00 V
Toffee sauce, vanilla gelato, caramelised banana
Joostenberg, Paarl, South Africa £8.75

Orange & Cointreau Crème Brulée £11.00 GF*
Fresh orange, lemon curd, candied peel, sablé biscuit
Sauternes, Bordeaux, France £8.00

Treacle Brioche Tart £11.00 V
Raisin puree, rum soaked raisins, rum & raisin gelato
San Emilio Pedro Ximenez Lustau, Andalucía, Spain £7.50

Spiced Bramley Apple Crumble Tart £11.00 V GF*
Brandy gelato, almond crumble, butterscotch sauce
Joostenberg, Paarl, South Africa £8.75

Baboo Gelato or Sorbetto £3 per scoop V GF*
Dorset based award winning gelato, plant-based gelato and sorbetto
Ask your server for today's choices

Barbers Vintage Cheddar, Barkham Blue, Baron Bigod £15.00 GF*
with homemade chutney, quince paste and crackers

Port Selections

<i>Graham's Late Bottled Vintage Port 2017</i>	(75ml) £6.00	(Bottle) £65.00
<i>C&B Tawny 20-year-old Port</i>	(75ml) £12.00	(Bottle) £110.00
<i>Krohn Colheita 2006</i>	(75ml) £15.00	(Bottle) £145.00

Flight of Three Ports (3 x 50ml) £25.00

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CHILDREN'S MENU (Under 12's)

MAINS

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

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