



WHILST YOU'RE CHOOSING

Midas Prosecco D.O.C £9.00 (125ml)

English Oak Engleman Sparkling Wine £10.50 (125ml)

English Oak Chinkapin Sparkling Rose £11.00 (125ml)

Guy de Chassey Grand Cru Champagne £12.00 (125ml)

WHILE YOU WAIT

Fresh Raw Oysters £4.00 each GF

With Cabernet Sauvignon vinegar & shallot dressing,
fresh lemon & tabasco sauce

'KFO' Korean Fried Oysters £4.50 each GF*

Oyster lightly fried in a tempura batter with Korean BBQ sauce & Asian slaw

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

Oxford's Bakery Bread Basket £6.50 VE*

With sea salted butter & extra virgin olive oil and aged balsamic

Greek Green Olives £5.00 VE GF

Marinated in extra virgin dressing with basil & garlic

ALLERGY NOTICE

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

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

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



STARTERS

Tempura Vegetables £12.00 VE GF*

With Korean BBQ sauce, toasted sesame seeds, spring onion & coriander

Twice Baked Barbers Cheddar Cheese Souffle £13.00 GF

Barbers 1833 vintage Cheddar cheese souffle finished with double cream

Add Poole Bay crab meat £4 supplement

Grilled Scallops in the Shell £16.00 GF*

Grilled in a choice of orange & rosemary butter or smoked bacon & hazelnut butter finished with pangrattato

Poole Bay Crab Crumpet £15.50 GF*

Spiced brown crab butter, fresh crab meat, pickled cucumber & radish salad

Classic Fish Soup £12.50 GF*

With parmesan, rouille and croutes

Potted Smoked Mackerel & Wasabi Pate £12.50 GF

With spiced butter, Asian slaw & squid ink crackers

Steamed Mussels £14.50 GF*

Steamed in choice of a la crème or massaman curry sauce, served with crusty bread

Partridge, Smoked Bacon & Hazelnut 'Kiev' £14.50

Crispy fried partridge 'Kiev' stuffed with smoked bacon & hazelnut butter, celeriac remoulade, caramelized apple, roasted hazelnuts, mustard cress

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MAINS

Roasted Cod Supreme £30.00 GF

Herb crushed potatoes, samphire, crayfish & caviar butter sauce, crispy kale

Fillet of Sea Bream £32.00 GF

Warm samphire, new potato, fennel & orange salad, sauce vierge,

Seafood Massaman Curry £38.00 GF*

A selection of today's fish & shellfish cooked in a massaman curry sauce with pak choi and wild rice

Vegan Massaman Curry £26.00 VE GF*

With roasted cauliflower, crispy fried tofu, toasted cashew nuts & wild rice

Guildhall Tavern Mixed Fish & Shellfish Grill £38.00 GF*

A selection of today's fish simply grilled, with a selection of shellfish cooked in garlic butter, served with pomme frites, samphire & bearnaise sauce

Chargrilled Pork Tomahawk £30.00 GF

with a celery, apple, walnut and chicory salad, roquefort butter, rosemary roasted new potatoes

35 day dry aged Sirloin of Beef £32.00 GF

With a potato and smoked bacon gratin, glazed carrot, parsnip puree, charred tender stem broccoli, claret jus

Fisherman Marks Poole Lobster £POA GF*

Grilled with either garlic & herb butter, thermidor sauce or cold, served with pomme frites & Guildhall house salad (ask your server for today's lobster sizes)

Fruits De Mer Platter (to share) £110.00 GF*

Cold or grilled Poole lobster, potted fresh Poole crab, 4 raw oysters, 4 scallops grilled in the shell, 4 tempura prawns, steamed mussels & clams a la crème, pomme frites & Guildhall house salad

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LOCALLY SOURCED STEAKS

7oz Prime Fillet £38.00 GF*

35 day dry aged 8oz Ribeye £38.00 GF*

Chateaubriand £16.50 per 100g (ask for today's sizes) GF*

35 day dry aged Cote de Boeuf £10 per 100g (ask for today's sizes) GF*

All served with pomme frites, Guildhall house salad

Add a Sauce £4.00 each GF

Green & Szechuan peppercorn sauce - Bearnaise sauce - Roquefort butter

Make it Surf & Turf

Add a Tempura Prawn £3.75 each GF*

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

THE GUILDHALL TAVERN SURF & TURF PLATTERS TO SHARE

Chateaubriand or Cote de Boeuf with a Whole Grilled or Cold Lobster £POA GF*

Served with pomme frites, Guildhall house salad and a sauce of your choice

Chateaubriand or Cote de Boeuf with 4 Tempura Prawns & 4 Grilled Scallops in the Shell

Served with pomme frites, Guildhall house salad and a sauce of your choice

Chateaubriand with Prawns & Scallops £105.00 GF*

Cote de Boeuf with Prawns & Scallops £110.00 GF*

**Our locally caught lobster and market fish specials can change daily.
Ask your server for more information and availability.**

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SIDES

Pomme Frites with Dorset Sea Salt £4.50 GF*

Rosemary & Sea Salt Baked New Potatoes £5.50 VE* GF

Tender stem Broccoli with Chilli, Garlic & Pecorino £5.50 GF

Sauteed Samphire in Garlic Butter £5.50 GF

Guildhall House Salad with Mustard Dressing £5.50 VE GF

Honey, Soy & Sesame Glazed Carrots £5.50 GF

Spinach, Leek & Barbers Cheddar Cheese Gratin £5.50 GF*

CHILDREN'S MENU (Under 12's)

Mains

Tempura Fish Fillet £12 GF*

With fries & peas

Minute Steak £12 GF*

With fries & salad

Pasta in Tomato Sauce £12 VE*

Topped with grated parmesan

Desserts

Chocolate Brownie £7 V GF

With Vanilla Gelato

Baboo Gelato or Sorbetto VE* V

£2.50 per scoop Ask your server for today's flavours

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DESSERTS

Dark Chocolate Fondant £11.00

red wine poached pear, pear sorbetto

San Emilio Pedro Ximenez Lustau, Andalucía, Spain £7.50

Mille Feuille of Passionfruit, Mango & White Chocolate £11.00

Caramelized white chocolate mousse, passionfruit curd, mango sorbetto

Joostenberg, Paarl, South Africa £8.75

Sticky Stem Ginger Cake £9.50

caramel sauce, rum roasted pineapple, Dorset clotted cream & candied ginger

Joostenberg, Paarl, South Africa £8.75

Bailey's & Kahlua Brulée £9.50 GF*

with hazelnut biscotti

Sauternes, Bordeaux, France £8.00

Spiced Bramley Apple, Raisin & Macadamia Nut Crumble Tart £9.50 GF* VE*

butterscotch sauce, cinnamon gelato

San Emilio Pedro Ximenez Lustau, Andalucía, Spain £7.50

Baboo Gelato or Sorbetto £2.50 per scoop VE* GF*

Dorset based award winning gelato, plant-based gelato and sorbetto

Ask your server for today's choices

A Selection of 3 Cheeses £14.00 GF* (additional cheese wedge £4.00)

with homemade chutney, quince paste and crackers

Ask your server for today's selection

Graham's Late Bottled Vintage Port 2017 £6.00

Krohn Colheita 2010 £10.50

Quinta Do Vale Dona Maria 2016 £15.00

Flight of Three Ports £20.00

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