



## 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)

Drappier Carte d'Or Brut NV £15.50 (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

**Marinated 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

### **Guildhall 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

### **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 & anchovy mayonnaise

### **Chargrilled Pork Tomahawk £30.00 GF**

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

### **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, dressed 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

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

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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\*

Dry aged Porterhouse £11 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 - Diane 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\*

Add Grilled Lobster £POA GF\*

## SIDES

Pomme Frites with Dorset Sea Salt £4.50 GF\*

Triple Cooked Chips £5.50 GF\*

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

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

Sautéed 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

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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**

### Port Selections

Graham's Late Bottled Vintage Port 2017 (75ml) £6.00 (Bottle) £65.00

C&B Tawny 20-year-old Port (75ml) £12.00 (Bottle) £110.00

Krohn Colheita 2006 (75ml) £15.00 (Bottle) £145.00

*Flight of Three Ports £25.00*

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## 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

**Children's Roasts £13/12 GF\***

Beef or pork, served as a half adult sized portion

**\*Please note roasts are only available on Sunday\***

### 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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