

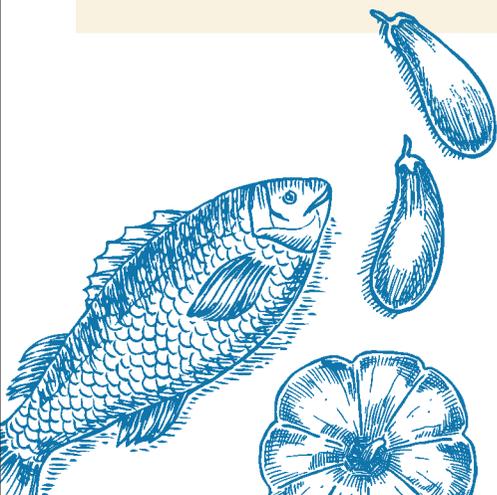


Welcome to the Guildhall Restaurant, where locally sourced, seasonal ingredients are selected and prepared with the utmost care to produce the finest cuisine in an elegant but relaxed setting.

Great food that doesn't take itself too seriously... bon appetit!

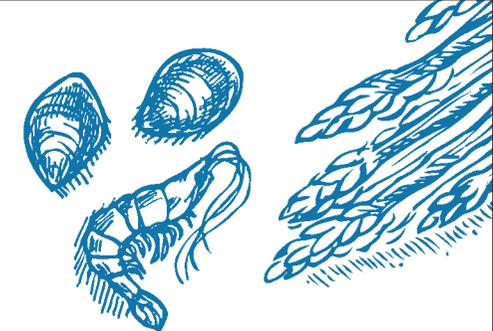
## APERITIFS

<b>MARINATED OLIVES</b>	£5.00
<i>Mediterranean herbs</i>	
<b>WHITEBAIT</b>	£5.00
<i>deep fried, tartare sauce</i>	
<b>POOLE BAY OYSTERS</b>	each £3.00
<i>red wine and shallot vinegar, lemon and Tabasco</i>	



## WHILST YOU'RE CHOOSING

<b>CONKER DORSET</b>	£8.75	<b>GOLDEN NEGRONI</b>	£10.00
<i>dry gin and tonic</i>		<b>KIR ROYALE</b>	£12.00
<b>GUY DE CHASSEY</b>	£9.99		
<i>grand cru champagne</i>			

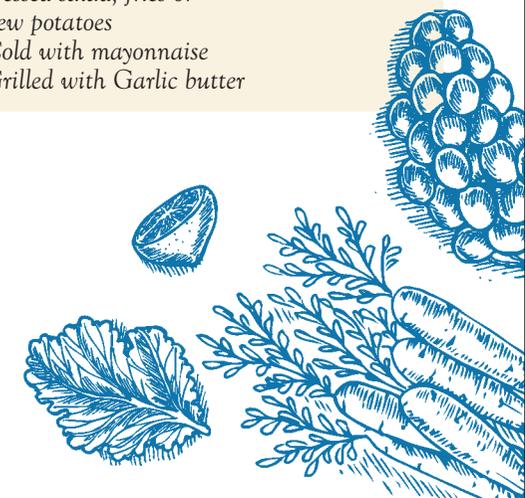


## STARTERS

<b>SEARED LOCAL SCALLOPS</b>	£12.50
<i>garlic butter, compressed watermelon, dressed baby leaves</i>	
<b>MIXED FISH TERRINE</b>	£9.50
<i>preserved lemon, crayfish popcorn, biscuit shards</i>	
<b>SAUTÉÉD PIGEON BREAST</b>	£10.95
<i>quince terrine, red wine lentils, wild garlic and almond pesto</i>	
<b>MUSSELS</b>	£10.95
<i>A 'la creme' or red Thai curry, toasts</i>	
<b>BOUILLABAISSE</b>	£12.95
<i>of mussels, salmon and cod with rouille crouton</i>	
<b>CHEESE SOUFFLÉ V</b>	£9.50
<i>double baked with Old Winchester and double cream</i>	
<i>Add Fresh Crab</i>	
<b>WILD MUSHROOMS VE</b>	£9.95
<i>and black truffle on sourdough toast</i>	
<b>FRENCH ONION SOUP V</b>	£7.50
<i>classically caramelised with an Old Winchester toasted croute</i>	

## MAINS

<b>OVEN BAKED MORNAY</b>	£24.50	<b>MOROCCAN SPICED PULLED OATS VE</b>	£18.50
<i>of scallops, crab, prawn and baby potato with dressed salad</i>		<i>aubergine, confit celeriac, wild garlic &amp; almond pesto</i>	
<b>MONKFISH MEDALLIONS</b>	£24.95	<b>WHOLE LEMON SOLE</b>	£26.50
<i>with red Thai curry, wilted pak choi, wild rice</i>		<i>crayfish, samphire butter sauce</i>	
<b>RACK OF HAMPSHIRE LAMB</b>	£29.95	<b>WHOLE BASS</b>	£26.95
<i>braised shoulder croquette, charred tenderstem, Port jus</i>		<i>Canoe boned, saffron and roasted pepper paella</i>	
<b>HOT MIXED FISH PLATE</b>	£35.00	<b>RED THAI CURRY VE</b>	£17.50
<i>roasted new potatoes and tomatoes, garlic butter</i>		<i>with marinated vegetables and wild rice</i>	
<b>FILLET OF BREAM</b>	£18.95	<b>MUSSELS</b>	£21.50
<i>crushed, herb potatoes, garlic fine beans, caviar butter sauce</i>		<i>A 'la creme' or red Thai curry with Koffmans fries</i>	
<b>8OZ FILLET OF HAMPSHIRE BEEF</b>	£32.95	<b>LYME BAY LOBSTER</b>	Half £33.00 Whole £65.00
<i>seared in foamed butter, Koffmans fries, peppercorn sauce, baby leaves</i>		<i>dressed salad, fries or new potatoes</i>	
		<i>Cold with mayonnaise</i>	
		<i>Grilled with Garlic butter</i>	



V Vegetarian VE Vegan Please let your server know if you have any allergies before you order. A 10% service charge is added to all bills.



## SIDES

£4.00

KOFFMANS FRIES

CHUNKY CHIPS

BUTTERED  
NEW POTATOES

SEASONAL VEGETABLES

MIXED BABY LEAF SALAD

SAUTÉED GARLIC MUSHROOMS



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## CHILDREN'S

### MAINS

4OZ FINEST  
FILLET STEAK £15.00  
*Koffmans fries and peas*

FRESH FISH FILLET  
OF THE DAY £12.00  
*new potatoes and veg*

LAMB CUTLETS £15.00  
*tenderstem and roasted  
new potatoes*

TOMATO PASTA **VE** £10.00  
*with cheese, rocket and  
garlic bread*

### DESSERTS

PURBECK ICE CREAM  
SELECTION (2) £5.00  
*vanilla, serious chocolate,  
berries and cream, salted caramel*

VANILLA  
CRÈME BRULÉE £7.50  
*homemade shortbread*

CHEDDAR £5.00  
*grapes and biscuits*

STICKY TOFFEE  
PUDDING £5.00  
*vanilla ice cream*

## DESSERTS

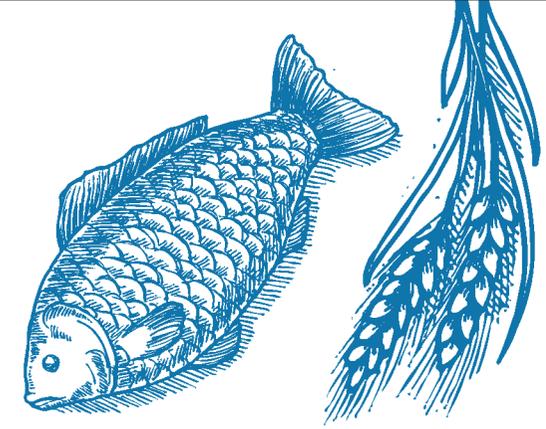
VANILLA CREME  
BRÛLÉE £7.75  
*homemade shortbread biscuit*

GUINNESS  
CHOCOLATE CAKE £8.25  
*caramelised white chocolate  
cremaux*

RASPBERRY  
CHEESECAKE £8.25  
*Purbeck raspberry sorbet*

PASSION FRUIT TART £7.75  
*honey mascarpone*

PISTACHIO PANACOTTA £8.25  
*stewed grenadine rhubarb*



SELECTION OF  
REGIONAL CHEESES £12.95  
*chutney, quince jelly, Fudges  
savoury biscuits, pickled grapes*

SELECTION OF  
PURBECK ICE CREAMS  
or SORBETS (3) £7.50  
*vanilla bean, salted caramel,  
serious chocolate, berries and  
cream, lemon, mango, raspberry*

VEGAN MERINGUE £7.50  
*berries and vanilla ice cream  
with sugar shards*



## STICKYS

REMY ESPRESSO MARTINI £12.00

SAUTERNES, CHATEAU BRIATTE 125ml £10.50

BLACK MUSCAT, ELYSIUM 125ml £12.50

CROFT LBV 2013 50ml £5.00

TAYLORS 20 YEARS TAWNY 50ml £7.50

CROFT VINTAGE 1994 50ml £12.50

