

LIGHT BITES

Dorset Crab Salad £19
Green olives, cucumber, grilled baby courgette, runner beans

Burrata £15
Heirloom tomatoes, Black fig, wild rocket, pesto, toasted focaccia (n) (v)

Herb Crusted Dover Sole Fillet, Homemade Brioche £20
Wasabi mayonnaise, baby leaves

Sautéed Squid £18
Courgette spaghetti, crunchy sprouts, sesame

Grilled Tiger Prawns £19
Pearl barley, orange and radish salad, organic leaves

Honey Baked Ricotta £14
Scarlett kale, pomegranate, omega mix seeds (v)

Grilled Free Range Chicken Escalope £23
Sliced avocado, tomato relish, rocket, toasted milk bun, fries

Salt Marsh Lamb – Cumin Patties £19
Grilled artichokes, organic baby leaves, lemon-yoghurt, toasted almonds (n)

DESSERTS

Valrhona Chocolate and Raspberry Mousse £13

Lime & Raspberry Cheesecake £13
Mixed berry compote

EVENING LIGHT BITES

Selection of English farmhouse cheese, £19.00
Homemade fig and pear chutney

Assortment of charcuterie, mixed olives £19.00

WINE 125 ml. Glass / Bottle

WHITE

Domaine Mittnacht Freres Gyotaku, Alsace, £7.50/£40
France 2015

Reserve de Gassac, Pays de l'Herault 2014 £7.50/£40

ROSÉ

Le Poussin Vin Du Pays D'oc Rose, France 2015 £5.50/£32
Château Plaisance Fronton 2015 £5.50/£32

RED

Chateau de Laussac, Bordeaux, France 2011 £7.50/£40

Domaine Comte Peraldi Ajaccio Rouge, Corsica, £7.50/£40
France 2012

SPARKLING

Laurent Perrier Cuvee £17/80

SMOOTHIES

£9.00

Strawberry & Pineapple Spring

Strawberry, pineapple, banana, coconut milk

Spirulina Raspberry Blast

Raspberries, pomegranate, mango, apple, Spirulina powder

ICED DRINKS

£5.50

Coffee

Tea

Signature Hibiscus Tea