

# Summer Sample Menu

## Starters

Crab & Brandy Bisque  
sourdough  
£12

Lyme Bay Scallops  
guanciale, vermouth & tarragon  
£14.00

Maldon Rock Oysters  
£3.50 each  
or £20 for 6

Asparagus salad  
berkswell, quails egg and leaves  
£12

Tempura Oysters "Rockefeller"  
& bourbon mignonette  
3 for £12

## Mains

Tom's Fish Board  
(serves 2)

Dorset blue Lobster, rock oysters, crab salad, Lyme Bay scallops & potted shrimp salad, sourdough, saffron aioli, pickled cucumber, remoulade & chips  
£130  
add a bottle of Castlewood Brut £60

Dorset Lobster Café de Paris  
salad, remoulade & chips  
Whole £65 Half £35  
Half Lobster Surf & Turf £65

Fillet of Sea Bass  
seaweed crushed potatoes, and  
sauce pistou  
£28

Sole Meunière  
lemon & brown butter  
seasonal vegetables & potatoes  
£45

Breaded Daily Catch  
chips, pickles, tartar sauce  
£22

Dartmoor Fillet Steak au Poivre  
peppercorn sauce, oyster mushroom, carrot,  
potato pave & watercress  
£38

The Great British Carrot  
Carrot puree, glazed carrots, carrot top pesto,  
Hodmedod's quinoa & hazelnut dukkah  
£22

All prices are inclusive of VAT, Service charge is not included.

For allergen information or specific dietary needs please speak to a member of staff

All menus are printed on 100% recycled paper .