



A LA CARTE

STARTERS & SALADS

Roasted Jerusalem Artichoke Soup (v) (gf) £8 Coffee & Plum Vinegar Pearls	Citrus Cured Scottish Salmon (gf) £12 Gin, Cucumber & Keta Caviar
Crispy Kale Caesar £11 Anchovies, Aged Parmesan & Brioche Crouton	Ahi Tuna Poké £14/21 Cauliflower Rice, Avocado, Pickled Edamame, Radish & Nori.
Heritage Carrot & Quinoa Salad (v) (gf) £12 Broad Beans, Radish & Caramelised Honey Orange Vinaigrette	Dressed Dorset Crab £15 Radish Carpaccio, Apple & Truffled Celeriac
Heirloom Beetroot & Apple Salad (v) (gf) £12 Beetroot Hummus, Feta & Toasted Hazlenut Dressing	Crispy Duck Salad £13 Watermelon, Pomegranate & Tamarind
Burrata Caprese (v) (gf) £13 Heirloom Tomato, Basil & Aged Balsamic	Hand-Chopped Seared Steak Tartar £14/23 Confit Burford Brown Egg Yolk & Crostini
Dukkha Roasted Cauliflower (vg) (gf) £12 Smoked Aubergine, Pomegranate & Harissa Yoghurt	Seared King Scallops (gf) £16/23 Cauliflower Pureé, Golden Raisins, Capers & Chicken Skin Crisps

MAINS

Risotto Primavera (v) (gf) £12/18 Spring Vegetables & 30 Month Aged Parmesan	Beaufort Cheese Burger £15 (Served Medium or Well Done) Toasted Brioche Bun, House Pickles & Fries
Sesame & Ginger Salmon £17 Baby Pak Choy & Miso Dashi Broth	Corn Fed Chicken Breast £19 Charred Leeks, English Asparagus & Madeira Jus
Homemade Crab Linguini £18 Crab Bisque & White Crab Meat	Roast Creedy Caver Duck Breast (gf) £27 Blood Orange, Rhubarb & Fennel
Whole Roasted Sea Bass (gf) £24 Spinach, Shiitake Mushrooms, Olive & Pimento Salsa	

STEAKS (gf)

Sirloin (12oz Bone-in)* £28
32 Day Aged Bannockburn Ribeye (12oz)* £42
Porterhouse Steak (35oz)* £94 To Share (2/3 Pax.)

*Served with Fries & Béarnaise Sauce

SIDES

Fries / Mash £4
Sweet Potato Fries £5
Purple Sprouting Broccoli (gf) £4.5
Truffle Fries / Truffle Mash £5
Bourbon & Honey Glazed Carrots (v) (gf) £5
Beaufort Mac & Cheese (v) £5
Truffle Mac & Cheese (v) £8
Tomato & Red Onion Salad (v) (gf) £5
Baby Gem, Walnut & Parmesan Salad £5

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients.

Please note there will be a discretionary service charge of 13.5% added to the bill.