



• lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

* *Gluten or dairy intolerant? please ask to see our specially revised menus*

• snacks •

Breadboard, olive oil, balsamic, dukkah, Dorset sea salted butter £4

Mixed pitted olives £3.25

Goats' cheese crostini £2.50

Crackling, apple sauce £2.50

Whitebait, paprika & caper mayo £3

Bar snack board (all 4, great for sharing) £10

• starters •

Soup of the day, crusty bread £5 / £6 (large)

Steamed mussels- mariniere (*shallots, white wine, garlic & cream*) or lemongrass & coconut curry, crusty bread £8.50

New Forest asparagus, baby gem, soft boiled egg, Parmesan, croutons & dukkah £8.50 (vegan parmesan available)

King scallops baked in shell, wild garlic pesto £10 (as main + fries & salad £18.50)

Prosciutto, warm olive flatbread, fire roasted peppers, tomato & mozzarella salad £9

Portland crab & avocado timbale, gazpacho salsa, Melba toast £10

Spicy chicken wings, blue vinny slaw £6.50

• mains •

Blue Vinny, Cheddar or glazed ham ploughman's £11

Maple glazed ham, fried free range eggs, chips, soy glazed pineapple £12.50

Peppered Barbary duck breast, spinach, lentil & coriander sauce, sweet potato crisps £18

Angus beef, roast garlic & thyme burger, topped with blue vinny, chunky chips, salad £12.50

Herb butter roasted chicken breast, new potatoes, peas, broad beans, artichokes, romesco sauce £14

Pot roast belly pork, crispy bacon, sage & onion mash, Madeira jus £15

Grilled lamb rump, baked aubergine, fondant potato, salsa Verde £19

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

(add a sauce: peppercorn, Port or blue vinny £2)

Steamed mussels - mariniere or lemongrass & coconut curry, crusty bread or fries £14

Seabass fillets, hasselback potatoes, broccoli, anchovy & lemon £17

Locally caught trout fillet, seaweed crust, crushed new potatoes, charred lime, horseradish cream £15

TASTE THE LEGEND



Tofu & vegetable tempura, soy dipping sauce £11.50
New Forest asparagus risotto, Parmesan (vegan parmesan available) £11.50



• sides •

Garlic bread £3 (*add cheese +50p*) Chunky chips £3 (*add cheese +50p*)
Fries £3 Smoked paprika & garlic fries £3.25
Seasonal vegetables £3 Mixed side salad £3 Bread basket £2

• desserts •

Catalan brulee, almond macaroon £6
Peach Melba meringue £6.50
Blueberry & lemon brioche & butter pudding, custard £6.50
Gooseberry fool, prosecco jelly, lemon shortbread £5.75
Chocolate ale cake, fig & honey ice cream, muscovado cream £6
Local ice cream or Baboo gelato sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop
The Blue Vinny cheese board, (a selection of 3 or 5 south west cheeses),
with homemade chutney and crackers £8 / £10
Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.50

• digestifs •

Courvoisier £3.45
Taylors LBV Port 2010 £3.70
Armagnac £4.70
Amontillado medium Sherry £3.45
Bristol Cream Sherry £3.45
Baileys Irish Cream £3.70
Calvados pays d'Auge £4.70

• PUDDING WINE •

Elysium Black Muscat 2010

Bottle £22 100ml glass £6.15

• coffee •

Served with homemade almond biscotti

Filter/Decaf £2.50
Cappuccino/Café Latte £2.70
Espresso £2.10
Mocha £2.90
Tea/Herbal £2.10
Hot Chocolate £2.90
Liqueur Coffee £5.60

