

Sharing Boards

Gluten-free Option on all Boards.

Based on two people sharing.

Meat Board

Locally sourced Oak Smoked Wild Venison Pepperoni, Hartgrove Coppa Ham, Dorset Blue Vinny & Fig Salami, Pink Peppercorn & Purbeck Cider Salami, Dorset Angus Bresaola.

Served with Mixed Leaves, Pickled Vegetables and Dorset Handmade Curried Apple Chutney, Freshly Baked Rustic Breads and Crackers £19.95

Cheese Board

Locally sourced Dorset Smoked Red, Dorset Double Gloucester with Spring Onions and Chives, Dorset Blue Vinny, Olive Brine Soaked Dorset Feta, and Dorset Cave Aged Goats Cheese.

Served with Mixed Leaves, Pickled Onion and Dry Hopped Dorset Real Ale Chutney, Freshly Baked Rustic Breads and Crackers £21.95 (Vegetarian)

Fish Board

Locally sourced Dorset Smoked Trout Fillet, Dorset Cured Beetroot Salmon, Giant Red Shrimp*, and South Coast Mackerel and Cream Cheese Paté.

Served with Samphire Grass, Pickled Vegetables and Garlic Lemon and Dill Mayo, Freshly Baked Rustic Breads and Crackers £22.95

Vegan Board

Stuffed Vine Leaves, Vegan Cheddar, Grilled Vegetables, Wild Mushroom Paté, and Marinated Olives.

Served with Salad, Pickled Onions and Hummus, Freshly Baked Rustic Breads and Crackers £19.95 (Vegetarian)

Dessert Board

Salted Caramel Brownie, Blackcurrant and Vanilla Tort, Mango and Coconut Bavarois.

Served with Salted Caramel Ice Cream and a Vanilla Ice Cream £15.95 (Vegan/Gluten Free)

Kids' Board

(Based on one child eating)

Mild Cheddar, Honey Roast Ham, Hummus and Vegetable Sticks, Sweet Potato Fries, and Freshly Baked Rustic Breads **£6.50**

New Forest Ice Cream

2 scoop ice cream **£2.95** • 3 scoop ice cream **£3.95**

Small Plates

Gluten-free options on all small plates apart from meatballs and chicken skewers

Freshly Baked Rustic Breads, Olive Oil, Balsamic and Dorset Dukka **£3.95 (Vegan)**

Sweet Potato Fries **£2.95 (Vegan)**

Olives marinated with Pepper, Onions, and Garlic **£2.95 (Vegan)**

Hummus and Vegetable Sticks **£2.95 (Vegan)**

Dorset Chicken Skewers Marinated in Sweet Chilli and Lime **£5.75**

Dorset Pork Meatballs in a Spicy Tomato Sauce.
Served with Freshly Baked Rustic Breads £5.95

South Coast Scallops baked with Hartgrove Chorizo Picante and Garlic Butter.
Served with Freshly Baked Rustic Breads £8.95

South Coast Mackerel and Cream Cheese Paté.
Served with Freshly Baked Rustic Breads and Crackers £5.95

Dorset Quail Egg, Dorset Blue Vinny and Celery Salad **£5.50 (Vegetarian)**

'Shakespeare' Baked Dorset Sheeps Brie.
Served with Dorset Chilli Jam and Freshly Baked Rustic Breads £6.95 (Vegetarian)

Mixed Baby Tomato, Red Onion and Pesto Salad **£3.50 (Vegan)**

Wild Mushroom Paté.
Served with Freshly Baked Rustic Breads and Crackers £4.95 (Vegan)

Stuffed Vine Leaves Stuffed with Rice and Herbs **£4.95 (Vegan/Gluten Free)**

*not locally sourced

Waterfront

SHARING FARE & WINE BAR

White wines

1. Vistamar Sauvignon Blanc – Chile

Pale yellow with greenish shades. Very intense and expressive reminiscent of grapefruit, green apple and pineapple with notes of white flowers, jasmine and orange blossom. Flavour – fresh and fruity, well balanced acidity and pleasant finish.

Bottle £18.00, 125ml £3.95, 175ml £4.85, 250ml £6.50

2. (Veggie) Pinot Grigio delle Venezie DOC, Galeotti – Italy

Light straw in colour. Fresh, citrus and apple flavours. Light in body with subtle mineral notes. A crisp, refreshing finish. Delicious Pinot Grigio!

Bottle £21.00, 125ml £4.95, 175ml £5.95, 250ml £7.50

3. El Meson Blanco Rioja – Spain

A powerful fresh attack gives way to a round texture balanced with a good acidity, releasing the fruit aromas.

Bottle £21.00, 125ml £4.95, 175ml £5.95, 250ml £7.50

4. Holmes Point Sauvignon Blanc 2016 – New Zealand

The 2015 vintage benefited from an excellent growing and harvesting season, to produce a 'top' wine displaying a sparkling pale straw green colour and an excellent full palate. The warm days and cool nights of Marlborough have produced the region's typical Sauvignon Blanc.

Bottle £23.00, 125ml £5.25, 175ml £6.50, 250ml £8.00

5. (Organic) Luc Chardonnay – France

Balanced and generous palate of pear and fresh almonds. Well defined body without the complexity, great mouthfeel and depth of flavour. Enjoy!

Bottle £25.00, 125ml £5.75, 175ml £7.00, 250ml £9.00

6. (Local, Dorset) Melbury Vale Elegance – England

Produced from Bacchus grapes to yield a light, dry, white, still wine with honey, pear and elderflower aromas and flavours giving a well balanced crisp finish.

Bottle £28.00, 125ml £6.25, 175ml £7.50, 250ml £10.00

7. Domaine Bieville Chablis – Burgundy, France

30 year-old vines that are typically picked ten days later than their neighbours this is textbook Chablis from the Louis Moreau stable – smoky lime aromas and flavours; bone dry, minerally but supple and moreish with a long, creamy finish.

Bottle £33.00, 125ml £6.75, 175ml £8.50, 250ml £12.00

Red Wines

8. Villa Rosa Merlot – Chile

Ripe, juicy Chilean Merlot. Full of smooth, juicy plum fruit flavours and delicate herbal notes. Medium-bodied with soft, ripe tannins."

Bottle £18.00, 125ml £3.95, 175ml £4.85, 250ml £6.50

9 La Vaca Gorda Malbec – Argentina

Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas. Lush and layered on the palate, with well-integrated oak and plenty of fine tannins. Drink with beef in all its guises, from steaks to stews.

Bottle £21.00, 125ml £4.95, 175ml £5.95, 250ml £7.50

10. (Organic) Zinfandel – Italy

Made from 100% Zinfandel but worlds away from new-world supermarket expressions, this wine is intense (both in colour and taste – it is almost purple in the glass) solidly structured and beautifully balanced. Fruit and spice predominate on the palate, with a coffee, cocoa and vanilla finish.

£21.00 £4.95 £5.95 £7.50

11. (Vegan) Ribshack Red Pinotage – Shiraz – South Africa

A unique blend of Pinotage and Shiraz grapes combine to provide a rich, powerful wine with ripe fruits and a velvety smooth finish. A great experience!

Bottle £23.00, 125ml £5.25, 175ml £6.50, 250ml £8.00

12. Bodegas Mateos Rioja Navaldar Crianza – Spain

An attractive dry wine with soft fruits, floral aromas, and a crisp finish.

Bottle £27.00, 125ml £6.25, 175ml £7.50, 250ml £9.50

13. (Local, Dorset) Melbury Vale Exuberance

Still red wine, produced to give a rich coloured, fruity yet dry, red wine with notes of spice on the palate.

Bottle £28.00, 125ml £6.25, 175ml £7.50, 250ml £10.00

14. (Vegan) Scott Base Pinot Noir

This beautifully fragrant Pinot Noir shows ripe plum, cherry fruit, dried herbs and spice characters along with impressive weight and concentration.

Bottle £38.00, 125ml £7.75, 175ml £10.00, 250ml £14.50

Rosé Wine

15. Veggie Pinot Grigio Blush, Galeotti – Italy

Light straw in colour. Fresh, citrus and apple flavours. Light in body with subtle mineral notes. A crisp, refreshing finish. Delicious Pinot Grigio!

75.0cl £4.60, £17.00, £9.57 67.5% £4.50, 71.4% £6.00, 69.3%

16. (Local, Dorset) Melbury Vale Virtue – England

A still, pale, dry rosé wine, produced to give a burst of summer; dry, light, mouthwatering and refreshing.

Bottle £28.00, 125ml £6.25, 175ml £7.50, 250ml £10.00

Sparkling Wine

17. (Organic) Fiori di Campo Organic Prosecco Spumante – Italy

More rounded and complex than your average prosecco, with floral aromatics and delicious, subtle flavours or pear.

Bottle £25.00, Glass £5.20

18. (Local, Dorset) Bride Valley Cremant – England

Typically a blend of 50% Pinot Meunier, 30% Chardonnay and 20% Pinot Noir, this is a wine that combines stunning fruit with delicacy and precision. Released around Easter, 24 months – three years after the vintage, it will age well and continue to show complexity in the bottle.

Bottle £45.00, Glass £8.00

19. Moët & Chandon Rosé – France

Spontaneous and seductive, it develops with a tender mid-palate and expressive aromas of redcurrant and wild strawberries.

Bottle £60, Glass £11.00

20. Moët & Chandon Brut – France

A subtle style of champagne, crisp and lively with a seductive palate.

A perfect balance of citrus fruit aromas and brioche.

Bottle £70.00, Glass £13.00

21. Veuve Clicquot Yellow Label Brut – Champagne – N.V. – France

A lovely biscuity, appley nose and an almost apple-crumble palate gives out generous fruit overlaid with a yeasty toastiness. Great complexity and a pleasing depth.

Bottle £65.00, Glass £13.00

22. Veuve Clicquot Rose Champagne – Champagne – Rosé – France

This medium bodied rosé is reminiscent of the power and finesse of the non-vintage label, with a soft red-fruit core.

Bottle £77.00, Glass £15.00

23 Dom Pérignon Brut – France

A vibrant champagne that perfectly reflects a luscious vintage. The delicious flavour of Dom Perignon Brut awaits you, with waves of white peaches, pears and fresh floral aromas, this champagne is sensational. The ultimate Dom Perignon, aged for a minimum of eight years from the finest of grapes, Dom Perignon is a luscious champagne vintage.

Bottle £175, Glass £35.00