

Resident Hotel Director Kevin Wood | Chef Mateusz Nowatkowski

With decades of experience operating a number of award-winning hotels and restaurants, Kevin Wood & partners bring you their vision of a Country Hotel & Inn. With a dedicated team, we aim to offer a unique journey of personal service, quality locally sourced foods, and a beverage selection to elevate the bar experience. We will strive to offer the best and the latest, all with professional service and social responsibility. Our team of chefs are headed by double rosette awarded Mateusz who returns to us from Barcelona.

Please take note of our social distancing requirements and use the sanitising stations provided.

Where tables use a landing trolley or serving board, we would ask our guests to retrieve their items from this and place finished items on there for removal.

We strongly advise reserving tables in advance by calling or booking on-line. For garden dining, please order and pay at the cashier station with your table number, your order will be delivered to your table.

NOT IN A RUSH/TIME TO THINK

Share some nibbles while browsing the menu or waiting for your guests.

OLIVES 4.90 (V/VG/GF)

Citrus & cardamom marinade

FRESHLY BAKED BREAD SELECTION 5.00 (V/VGA/GFA)

Extra virgin olive oil & creamy Dorset salted butter

ROASTED SWEET RED PEPPER HUMMUS 5.80 (V/VG/GF)

Pitta bread

TO START

INDONESIAN CHICKEN SAMBAL 9.00 (GF)

lemon grass, brown sugar, honey,
red chilli pepper, coriander & Cuka

ROASTED CAULIFLOWER, FENNEL, CHILLI & LYBURN CHEESE CROQUETTES 7.50 (V)

Isle of Wight cherry tomato salsa

SLICED SCOTTISH SMOKED SALMON & PLUMP ATLANTIC PRAWNS 11.20 (GFA)

Marie rose sauce & sliced granary bread

SOUP OF THE DAY 7.00 (V/GFA/VGA)

Creamy Dorset butter & white or granary sourdough bread

DORSET CRAB 11.50 (GFA)

Herb mayonnaise, celeriac & apple remoulade,
sourdough crisp & watercress oil

THATCHBURY FARM BLACK PUDDING & GOATS CHEESE BITES 8.90

Caramelised onion puree

RED LENTIL, SWEET POTATO & COCONUT DAHL 8.20 (V/VGA/GFA)

Lemon balm, pitta crisp & coconut foam

CHEF'S SUNDAY ROAST

**CHEF'S SUNDAY ROAST – 18.00 / CHEF'S HOMEMADE NUT ROAST – 16.50
(2 COURSES 24.50 / 3 COURSES 29.00) – CHILDREN'S MAIN ROAST 10.00**

Choice of succulent roast meats sourced locally where possible, ask your server for today's selection

All served with crispy roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire puddings & chefs' gravy (vegetarian or meat)

VEGETARIAN (V), VEGAN (VG), GLUTEN FREE (GF), VEGAN ALTERNATIVE (VGA), GLUTEN FREE ALTERNATIVE (GFA)

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace

MAINS

35-DAY AGED FILLET STEAK 8OZ 32.50 (GFA)

35-DAY AGED RIBEYE STEAK 10OZ 29.50 (GFA)

Served with English chunky chips, grilled New Forest mushroom, Isle of Wight tomato & crispy onion rings

STEAK SAUCES 2.00 (V/GF)

Smoked Isle of Wight garlic butter, rainbow peppercorn & FP Merlot sauce
or Book and Bucket blue cheese

(DBB RESIDENT DINERS - FILLET & RIBEYE STEAKS CARRY A 10.00PP SUPPLEMENT)

GRILLED 10OZ GAMMON STEAK 18.70 (GF)

2 of Fluffett's free range fried eggs, English chips, garden peas & pork crunch

FP ALE BATTERED HADDOCK & CHUNKY ENGLISH CHIPS 17.20 (GFA)

Homemade tartar sauce & mushy peas

GOURMET PRIME STEAK MINCE OXO BURGER 16.00 (GFA)

Isle of wight beef steak tomato, red & crispy onions, FP burger sauce, English chips & whole gherkin

ADD GRILLED LYBURN CHEESE 2.00

OR SMOKED STREAKY BACON 2.00

HOMEMADE SWEET POTATO, PLANTAIN & CHICKPEA BURGER 16.50 (V/VG/GFA)

Mango relish, pickled red onion, tomato, vegan mayonnaise, vegan brioche bun & sweet potato fries

LIGHTLY BREADED CELERIAC SCHNITZEL 17.50 (V/VG/GFA)

Seaweed powder, vegan parmesan cheese, salsa romesco, roasted cauliflower crispy potatoes

CATCH OF THE DAY (GF)

Please see your server for today's dish

SALADS

FP SIGNATURE COBB SALAD 16.90 (GF)

Iceberg lettuce, chicken, bacon, avocado, boiled egg, tomato, blue cheese & cheese dressing

SASHIMI GRADE TUNA NIÇOISE SALAD 16.50 (GF)

Boiled Fluffett's egg, Isle of Wight tomato, new potatoes, fine green beans & gremolata dressing

SIDES

Chips - 4.00 | Garlic sourdough - 3.50 | Sweet potato fries - 5.00 | Seasonal vegetables - 4.20 | Mixed salad - 4.00

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