



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.

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 & cardamon marinade

ROASTED SWEET RED PEPPER

HUMMUS 5.80 (V/VG/GF)

Pitta bread

FRESHLY BAKED BREAD

SELECTION 5 (V/VGA/GFA)

Extra virgin olive oil & creamy Dorset salted butter

TO START

INDONESIAN CHICKEN SAMBAL 9.50 (GF)

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

ROASTED CAULIFLOWER, FENNEL, CHILLI & LYBURN CHEESE CROQUETTES 8 (V)

Isle of Wight cherry tomato salsa

BRITISH ROPE GROWN MUSSELS 12 (GFA)

Cooked with shallots, garlic, white wine, cream,
fresh herbs & garlic sourdough bread

SOUP OF THE DAY 7 (V/GFA/VGA)

Creamy Dorset butter & white or granary sourdough bread

BAKED CAMEMBERT 12.50 (V/GFA)

Isle of Wight garlic, New Forest honey, rosemary,
onion marmalade & bread

DORSET CRAB 11.90 (GFA)

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

THATCHBURY FARM BLACK PUDDING & GOATS CHEESE 9.50

Caramelised onion puree, caramelised fig

SASHIMI GRADE TUNA TATAKI 12.90 (GF)

Lightly seared rolled in sesame seeds, strawberries,
red quinoa & teriyaki sauce

SEABREAM & SNAPPER CEVICHE 12.50 (GFA)

Yellow pepper, lemon, chilli, coriander, mustard cress,
spring onion, fennel & gourmet tortilla chips

SLICED SCOTTISH SMOKED SALMON & PLUMP ATLANTIC PRAWNS 11.50 (GFA)

Marie rose sauce & sliced granary bread

RED LENTIL, SWEET POTATO & COCONUT DAHL 9 (V/VGA/GF)

Lemon balm, pitta crisp & coconut foam

SIGNATURE DISHES

GUINNESS, STEAK & NEW FOREST MUSHROOM PIE 17.50

Shortcrust pastry, English chips, peas & gravy

BRITISH ROPE GROWN MUSSELS 20 (GFA)

Cooked with shallots, garlic, white wine, cream & fresh herbs
with garlic sourdough bread or chips

GOURMET PRIME STEAK MINCE OXO BURGER 16 (GFA)

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

FP ALE BATTERED HADDOCK & CHUNKY ENGLISH CHIPS 17.50 (GFA)

Homemade tartar sauce & mushy peas

ADD GRILLED LYBURN CHEESE 2.00 / OR SMOKED STREAKY BACON 2.00

SAN FRANCISCO STYLE CIOPPINO FRESH FISH & SEAFOOD STEW 23.50 (GFA)

Fresh tomatoes, white wine, chilli, lemon & garlic with garlic sourdough

LUXURY FISH PIE WITH A CREAMY FISH VELOUTÉ & SWEETCORN 18.50 (GFA)

Topped with Somerset red cheddar grilled mash potato,
tomato focaccia and garden peas

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

A discretionary 10% gratuity for staff will be applied to tables of 6 or more.

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



FROM THE KITCHEN GRILL

35-DAY AGED FILLET STEAK 8OZ 34 (GFA)

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

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

STEAK SAUCES 2 (V/GF)

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

GRILLED 10OZ GAMMON STEAK 19.50 (GF)

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

(DBB RESIDENT DINERS - FILLET & SIRLOIN STEAKS CARRY A 10pp SUPPLEMENT)

MAINS

LIGHTLY BREADED CELERIAC SCHNITZEL 18 (V/VG/GFA)

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

RED LENTIL, SWEET POTATO & COCONUT DAHL 18 (V/VG/GFA)

Grilled New Forest Book and
Bucket smoked halloumi & coconut foam

DUO OF PORK 20 (GF)

Treacle glazed belly of pork & braised pork cheek,
baby veg, mash potato, caraway jus & crispy bacon bits.

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

FILLETS OF SEABASS 26

Crushed new potatoes, green beans, artichoke,
Isle of Wight tomatoes & spicy onion salsa

CAJUN LEMON MARINATED CORNFED FREE RANGE CHICKEN BURGER 16.50

Isle of Wight beef tomato, crispy onions, mayo, gherkin
& English chips

ADD SMOKEY BACON 2

SALADS

FP SIGNATURE COBB SALAD 17 (GF)

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

GRILLED SALMON NIÇOISE SALAD 18 (GF)

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

BUDDHA BOWL 14 (V/VG/GF)

Sweet red pepper hummus, broad beans, avocado,
carrots, boiled egg, quinoa

CAÉSAR SALAD 12.50 (VGA/GFA)

Crisp lettuce, smoked anchovies, herb croutons,
black pepper & flaked parmesan

ADD CHICKEN 3

ADD PLUMP ATLANTIC PRAWNS 4

FP PLOUGHMANS 15 (VA/GFA)

Lyburn Old Winchester cheese, Sandridge Farm ham,
Branston pickle, apple, pickled onion & gherkin,
salad, creamy Dorset butter & sourdough bread

“ Ask your server for today's Special of the Day ”

SIDES

Sprouting Broccoli - 4 | Chunky Chips - 4 | Sweet Potato Fries - 5 | Seasonal Vegetables - 4 | Garden Peas - 4

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