



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 (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 9.50 (GF)

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

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

Marie rose sauce & sliced granary bread

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

Creamy English butter & white or granary sourdough 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

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

Lemon balm, pitta crisp & coconut foam

## CHEF'S SUNDAY ROAST

### CHEF'S SUNDAY ROAST – 18 / CHEF'S HOMEMADE NUT ROAST – 16.50 CHILDREN'S MAIN ROAST 10

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)

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*



### MAINS

**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

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

**GRILLED 10OZ GAMMON STEAK 19.50 (GF)**

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

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

Homemade tartar sauce & mushy peas

**GOURMET PRIME STEAK MINCE OXO BURGER 16 (GFA)**

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

ADD GRILLED LYBURN CHEESE 2

OR SMOKED STREAKY BACON 2

**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 18 (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

**FILLET OF SALMON NIÇOISE SALAD 18 (GF)**

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

### SIDES

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

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