



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.

## NOT IN A RUSH/TIME TO THINK

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

### OLIVES 5 (V/VG/GF)

Citrus & cardamom marinade

### PADRON PEPPERS 7 (V)

Lime juice, seasalt

### RED LENTIL, ROASTED SQUASH & CHICKPEA HUMMUS 5.90 (V/VG/GFA)

Black sesame naan bread

### FRESHLY BAKED BREAD SELECTION 5 (V/VGA/GFA)

Extra virgin olive oil & creamy Dorset salted butter

## TO START

### PULLED DUCK 10.50 (GF)

Toasted sesame, red pepper coulis, spring onion,  
plum, goats cheese crumb

### BRITISH ROPE GROWN MUSSELS 12.60 (GFA)

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

### BAKED CAMEMBERT 12.60 (V/GFA)

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

### SERRANO JAMON CROQUETTES 8.50 (GF)

Garlic Aioli

### ATLANTIC SALMON FISHCAKE 11.50 (GFA)

Lemon & herb velute, organic curly kale

### GRILLED HALLOUMI & CHORIZO SKEWERS 9.50

Isle of Wight tomato jam

### NEW FOREST MUSHROOM

### FRICASSEE 8.50 (GF/GFA/VGA)

Wild mushrooms, creamy volute, tarragon & puff pastry pillow

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

Creamy Dorset butter & white or granary sourdough bread

### DORSET CRAB 11.90 (GFA)

Herb mayonnaise, Williams pear, celeriac & fennel remoulade,  
sourdough crisp & watercress oil

### SASHIMI GRADE TUNA TATAKI 12.90 (GF)

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

### SLICED SCOTTISH SMOKED SALMON & PLUMP ATLANTIC PRAWNS 11.90 (GFA)

Marie rose sauce & sliced granary bread

### SAAG ALOO 9 (V/VG/GF)

Spinach & potato curry, crispy onion, mango relish, poppadum

## SIGNATURE DISHES

### GUINNESS, STEAK & NEW FOREST MUSHROOM PIE 17.60

Shortcrust pastry, English chips, peas & gravy

### FP GOURMET PRIME STEAK MINCE BURGER 16.50 (GFA)

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

ADD GRILLED LYBURN CHEESE 2.00 / OR SMOKED STREAKY BACON 2.00

### BRITISH ROPE GROWN MUSSELS 21 (GFA)

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

### SAN FRANCISCO STYLE CIOPPINO FRESH FISH & SEAFOOD STEW 23.90 (GFA)

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

### FP ALE BATTERED HADDOCK & CHUNKY ENGLISH CHIPS 17.60 (GFA)

Homemade tartar sauce & mushy peas

### LUXURY FISH PIE WITH A CREAMY FISH VELOUTÉ & SWEETCORN 18.90 (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 &amp; 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 &amp; pork crunch

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

## MAINS

## SAAG ALOO 16 (V/VG/GF)

Spinach & potato curry, crispy onion,  
mango relish, poppadum, steamed jasmine riceCHEF'S HEARTY WINTER  
ROOT VEGETABLE STEW 18 (VGA)

Rich dark vegetable broth, winter vegetables, pearl barley, mini cheddar scones

## CONFIT OF DUCK 24 (GF)

Cannellini bean & chorizo sausage cassoulet,  
baby root vegetables and roast jusHOMEMADE SWEET POTATO, PLANTAIN &  
CHICKPEA BURGER 16.50 (V/VG/GFA)Mango relish, pickled red onion, tomato, vegan mayonnaise,  
vegan brioche bun & sweet potato fries

## OVEN BAKED FILLET OF HALIBUT 28 (GF)

Lobster & pear bisque, crab meat, fondant potato,  
braised leek, jack fruit and chicory

## BRAISED LAMB SHANK 24.90

Glazed with minted jus, root vegetables &amp; creamy mash potato

## SLOW ROASTED 8OZ FILLET OF VENISON 29.50 (GF)

Mixed spice marinade, Chateau potatoes, roasted beetroot, New Forest blackberries and dark chocolate jus de lie

## SALADS

## FP SIGNATURE COBB SALAD 17 (GF)

Iceberg lettuce, chicken, bacon, avocado, boiled egg, tomato,  
blue cheese & cheese dressingFIG & DORSET BLUE VINNEY  
CHEESE SALAD 15 (GF)Roasted hazelnut, smoked bacon lardons, granny smith,  
red grapes, leaves and wholegrain mustard

## CAÉSAR SALAD 12.60 (VGA/GFA)

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

ADD CHICKEN 3

ADD PLUMP ATLANTIC PRAWNS 4

## BUDDHA BOWL 14 (V/VG/GF)

Red lentil, roasted butternut squash and chickpea hummus,  
edamame, avocado, carrots, boiled egg, quinoa*" Ask your server for today's Special of the Day "*

## SIDES

Maple Glazed Root Vegetables - 4 | Chunky Chips - 4 | Sweet Potato Fries - 5 | Winter Greens - 4 | Garden Peas - 4

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