



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.

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 5 (V/VG/GF)

Citrus & cardamom marinade

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

Extra virgin olive oil & creamy Dorset salted butter

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

Black sesame naan bread

PADRON PEPPERS 7 (V)

Lime juice, seasalt

TO START

PULLED DUCK 10.50 (GF)

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

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

Marie rose sauce & sliced granary bread

DORSET CRAB 11.90 (GFA)

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

GRILLED HALLOUMI & CHORIZO SKEWERS 9.50

Isle of Wight tomato jam

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

Creamy English butter & white or granary sourdough bread

SERRANO JAMON CROQUETTES 8.50 (GF)

Garlic Aioli

SAAG ALOO 9 (V/VG/GF)

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

CHEF'S SUNDAY ROAST

CHEF'S SUNDAY ROAST - 18.50 / 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)

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

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

Homemade tartar sauce & mushy peas

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

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

CHEF'S HEARTY WINTER ROOT VEGETABLE STEW 18 (VGA)

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

CATCH OF THE DAY (GF)

Please see your server for today's dish

SALADS

FP SIGNATURE COBB SALAD 17 (GF)

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

FIG & DORSET BLUE VINNEY CHEESE SALAD 15 (GF)

Roasted hazelnut, smoked bacon lardons, granny smith, red grapes, leaves and wholegrain mustard

SIDES

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

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