



Resident Hotel Director Kevin Wood | General Manager Helder Pinto | Executive Head Chef James Gunn

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.

Executive Head Chef James is a New Forest born chef who specialises in local sourced British food, and started his journey with us on our grand opening in 2019

We will strive to offer the best and the latest, all with professional service and social responsibility.

## TIME TO THINK

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

### VINCI OLIVES 5.50 (V/VG/GF)

Chilli flakes, oregano

### FRESHLY BAKED BREAD SELECTION 5.50 (V/VGA/GFA)

Extra virgin olive oil & creamy Dorset salted butter

### CONFIT GARLIC & SWEET POTATO HUMMUS 6.60 (V/VG/GFA)

Black sesame naan bread

### PADRON PEPPERS 7.50 (VG/GFA)

Smoked paprika crumb

## TO START

### CONFIT CHICKEN TERRINE 11 (GFA)

Caesar dressing, gem lettuce, parmesan, anchovies, crouton & soft boiled quail egg

### SOUP OF THE DAY 7.50 (V/GFA/VGA)

Creamy Dorset butter & white or granary sourdough bread

### FP PRAWN COCKTAIL 10.90 (GFA)

Marie rose sauce, granny smith apple, iceberg lettuce & sliced granary bread

### HOT SMOKED SALMON SALAD 12.90 (GFA)

Aioli, pickled fennel, seaweed dust, baby leaves, multigrain sourdough

### PORK SHOULDER & BLACK PUDDING CROQUETTES 8.90

Rhubarb and beetroot ketchup

### POTTED NEW FOREST MUSHROOMS 9.50 (GFA/VGA)

Cep dust, tomato focaccia, confit garlic & truffle foam

### BANGLADESHI MUG DAHL BHUNA 9.60 (V/VG/GF)

Flaky parathas, cucumber & mint yoghurt

## CHEF'S SUNDAY ROAST

### CHEF'S SUNDAY ROAST - 18.90 / CHEF'S HOMEMADE NUT ROAST - 18.00 (GFA) 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)

SERVED LUNCHTIME ONLY

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 5 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 8OZ FILLET STEAK 36 (GFA)**

**35-DAY AGED 10OZ SIRLOIN STEAK 31 (GFA)**

Served with 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)

**PAN FRIED CHALK STREAM TROUT 28 (GF)**

Beetroot textures, rainbow chard, haricot beans & brown shrimp butter

**FP ALE BATTERED HADDOCK & CHUNKY CHIPS 18.60 (GFA)**

Homemade tartar sauce & garden peas

**FP GOURMET PRIME STEAK MINCE BURGER 17.50**

Beefsteak tomato, oxo, red & crispy onions, FP burger sauce, chips & whole gherkin

ADD GRILLED LYBURN CHEESE 2.00

OR SMOKED STREAKY BACON 2.00

**HOMEMADE SWEET POTATO, PLANTAIN & CHICKPEA BURGER 17 (V/VG/GFA)**

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

**SUMMER VEGETABLE & WHITE BEAN BOWL 18.50 (GF/V/VG)**

Asparagus, sprouting broccoli, courgette ribbons, pickled golden raisins, white bean labneh & toasted flaked almonds

**CATCH OF THE DAY (GF)**

Please see your server for today's dish

### SALADS

**FP SIGNATURE CALIFORNIA  
COBB SALAD 18.50 (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

**BUDDHA BOWL 17 (V/VGA)**

Red lentil, watercress, roasted butternut squash and chickpea hummus, avocado, carrots, boiled egg, quinoa

### SIDES

Sprouting Broccoli with Toasted Almonds - 4 | Chunky Chips - 5 | Sweet Potato Fries - 5 | Spring Greens - 4 | Garden Peas - 4

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