



RESTAURANT

A LA CARTE MENU

CLASSIC SEAFOOD STARTERS

Dorset Rock Oysters
6 for 14.00, 9 for 19.50, 12 for 24.95

Fisherman's Platter
For Two 19.95

Moules
Mariniere or Provençal & Pancetta
Starter - 9.00 / Main Course with Fries - 14.95

King Tiger Prawns
(Garlic & Chilli) 6 for 9.95

Tempura Oysters
Soused Cucumber, Honey & Cider Glaze
6 for 15.50 or 9 for 21.00

CLASSIC SEAFOOD MAINS

Whole Crab
Thermidor, Garlic Butter or Garlic & Chilli
Baby Leaf Salad and Herb New Potatoes - Market Price

Hot Fruits De Mer
Lobster, Whole Crab, King Prawns, Scallops, Mussels,
Market Fish, Garlic & Chilli or Garlic Butter
For Two - 49.95

1/2 Lobster - 23.95

Whole Lobster
Thermidor, Garlic Butter or Garlic & Chilli
Baby Leaf Salad and Herb New Potatoes - 43.95



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A LA CARTE MENU

A LA CARTE STARTERS

Mediterranean Seafood Chowder

Seasonable Vegetables, Squid Ink
Croutes, Salty Fingers - 7.95

Dressed Crab Tian

Gin Cured Salmon, Avocado Salad,
Pickled Kohlrabi and Cucumber,
Blood Orange Gel - 10.95

King Scallop Duo

Celeriac Purée, Parsley Root
Crisp, Salmon Caviar,
Saffron Foam - 10.95

Grilled Octopus Tentacles

Tomato & Chorizo Purée,
Thyme Sautéed Gnocchi,
Squid & Chorizo Dressing - 9.95

Hoi sin Glazed Pork Belly

Sweet Potato & Prawn Cake,
Coriander Pesto, Tiger Prawn &
Toasted Sesame Seeds - 8.50

Seared Monkfish Fillet

Pea Puree, Black Truffle
& Micro Herb Salad - 8.95

Smoked Chicken Ravioli

Roasted Artichoke Purée,
Honey Glazed Salsify,
Tarragon Oil - 9.50

Goat's Cheese Mousse

Candy Beetroot, Black Olive Tuille,
Toasted Walnuts, Balsamic - 7.50

Sashimi Tuna Tartar

Sweet Soya, Mange Tout,
Chilli, Toasted Pine Nuts,
Lemon Gel, Coriander - 9.95

A LA CARTE MAINS

Pan Fried Fillet of Halibut

Crab Crushed Jersey Royals, Sauce
Grenoble, Tarragon Crème Fraiche,
Garlic Croutons - 25.95

Roasted Fillet of Cod

Char-Grilled Vegetables, Parmesan
Gnocchi, Provençal Sauce,
Parmesan Crisps, Basil Cress - 20.95

Paneed Dover Sole

Mussel and Clam Chowder,
Sea Herbs, King Prawns,
Baby Leeks - 20.95

Lobster Linguine

Lobster Veloute, Cray Fish Tails,
Spring Vegetables - 26.95

Steamed Fillet of Sea Bass

Thai Crab Risotto, Spring Onion,
Tempura Pak Choi,
Coconut Shavings - 19.95

Aged 8oz Fillet Steak

Beetroot Creamed Potato,
Smoked Beetroot,
Parmesan Purée,
Pepper Corn Sauce - 20.95

Seared Goosnargh Duck Breast

Sweet Potato Fondant,
Celeriac & Sweet Potato Purée,
Baby Vegetables,
Griottine Jus - 22.95

The Crab's Posh Fish & Chips

Creamed Peas Citrus Mayonnaise
Mini Fish Pie - 18.95

Creamed Leek Tart

Maple Carrot Purée, Confit Cherry
Tomatoes, Water Cress Salad,
Toasted Almonds - 14.95

SIDE ORDERS

Fat Chips

Creamed Potatoes

French Fries

3.00

Dorset Baby Leaf Salad

Thai Spiced Fine Beans

Sautéed New Potatoes

Pancetta

3.50

Cray Fish Macaroni Cheese,

Tempura Pak Chois
Sweet Chilli Sauce

Glazed Onion Carrots

4.00

* If you have a food allergy (or) intolerance, please ask our staff for more information, thank you

AA Awarded 2016 Rosettes rr Two Rosettes