



## TERRACE MENU

Served 12.00 – 9.30PM Monday to Sunday

### SNACKS

Home Roasted Mixed Nuts	£3.95
Chilli Fried Squid with Aioli	£6.95
Home-made Breads & Olives	£3.95
Tempura Vegetables with Sweet Chilli	£5.50

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Beer Battered Cod, Fat Cut Chips, Creamed Peas and Tartar Sauce	£11.95
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Moules Mariniere with Fries	£14.95
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Fat Cut Chips	£3.50
Fries	£3.50

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### SHARING PLATTERS

#### Dorset Rock Oysters, Shallot and Red Wine Vinegar

Six for £14.00                      Twelve for £24.95

#### Fisherman's Platter **£19.95**

*Fresh Market Fish: Oysters, Prawns, Prawn Cocktail,  
Smoked Salmon Roll, Roll-mops, Fried Squid, Scallop Boudin  
seasonal example.*

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#### Selection of British Cheeses **£7.95**

*Served with Home-made Crackers, Seasonal Chutney*



## Cocktails

### Aperol Spritz £7.00

Prosecco, Aperol, Soda Water

*A classic Italian Aperitif, to be enjoyed before a meal or at anytime*

### Sherry Cobbler £7.00

Sherry, Orange Juice, Pineapple Juice, Lemon Juice and Sugar

*A light fruit drink, served over ice. A recipe adapted from*

*1883 Bon Vivant's Companion*

### Almond Daisy £8.00

Disaronno, Cointreau, Lemon, Sugar, Soda Water

*Built over ice and served long, a refreshing combination of almond  
and orange*

### Tom Collins £8.00

Gin, Lemon, Sugar, Soda

*The combination of sourness and fizziness makes it so refreshing*

### French 75 £12.50

Gin, Lemon, Sugar, Champagne

*Refreshing and crisp, originally made in a .75 shell from where it  
derives its name*

### Espresso Martini £8.50

Vodka, Fresh Espresso, Coffee Liqueur

*The modern pick me up a classic created by the legendary*

*Dick Bradsell*

### Cosmopolitan £8.00

Vodka, Cointreau, Lime Juice, Cranberry Juice