

NEW YEAR MENU

from Dorset and Hampshire

SOUTHSIDE COCKTAIL: Conker Gin, lime juice, simple syrup and fresh mint - 7.45

Olives - 3 VN/GF Artisan bread and oils - 6 GFO Arancinis - 4 V

PLATTERS

for two or a hungry one

SEAFOOD PLATTER

Lemon and dill smoked salmon crostini, Lymington crab mousse, fresh grilled mackerel, chunky tartar sauce and BH24 sourdough - 12.5 GFO

GREEN PLATTER

Butternut squash arancinis, pickled root vegetables with hummus and warm goats cheese with roasted beetroot and honey - 10.5 V/VNO

WINTER BOARD

Hot cider chorizo, 3oz peppered flat iron steak and chutney, seasonal slaw and warmed BH24 sourdough - 13 GFO

TO START

LYMINGTON CRAB MOUSSE on toasted sourdough with pea tops and lemon zest - 7.5 GFO

SHALLOT AND CANDY BEETROOT TARTE TATIN with goats cheese and walnut crumb - 7 V

CRISPY WHITE BAIT served with dill mayonnaise and lemon - 7.5 GFO

SERRANO WRAPPED HALLOUMI with rocket, toasted pine nuts and balsamic - 8 GF

CHORIZO AND CIDER SKILLET with a sun blushed tomato salad - 8 GF

SOUP OF THE DAY served with chunky sourdough and house butter - 7 VN/V/GFO

MAINS

RIVER FOWEY MUSSELS

cooked in a garlic and white wine cream served with salt and pepper fries - 15 GFO

FILLET OF BREAM

served with heritage tomatoes, poached courgette ribbons, kale and salsa verde - 22 GFO

SEASONAL RIBBON STIR FRY

with hand picked vegetables, ginger and soy marinade, toasted pine nuts and slow roasted tomatoes - 12.5 V/VN/GF
add grilled chicken breast - 5 GF

SLOW ROASTED SANDRIDGE FARM PORK BELLY

served with confit apple, charred chicory and a mustard and Madeira glaze - 18.5 GF

CROW FARM FLAT IRON STEAK

served medium rare with celeriac mash, pickled candy beetroot salad and a honey and mustard pan jus - 21 GF

28 DAY AGED PRIME RIBEYE STEAK

served with hand cut chips, slow roasted tomato, portobello mushroom and a bearnaise sauce - 22.5 GF

NEW FOREST WILD MUSHROOM RISOTTO

with garlic and thyme crostini and parmesan crisp - 16.5 V/VNO

FRAMPTONS SIRLOIN BURGER

Flame grilled sirloin beef patty with Red Leicester cheese, crisp streaky bacon, local leaves, gherkin, tomato and Framptons burger sauce in a handmade brioche bun. Served with fries - 13.5 GFO

SMOKED CONFIT DUCK BURGER

Shredded duck served in a handmade brioche bun with hoisin sauce, crisp leaf and spring onion. Served with fries - 15 GFO

V - Vegetarian

VN - Vegan

GF - Gluten Free

O - Option available - please enquire

DESSERTS

BOOZY AFFOGATO

Vanilla bean ice cream (made in-house) with espresso and Cafe Borghetti - 5 V/GF

ALE AND CHOCOLATE LAVA CAKE with our vanilla bean ice cream and fresh fruit - 6 V

COINTREAU AND DARK CHOCOLATE CHEESECAKE with fresh fruit and orange zest - 6 V

LIME POSSET with strawberry jelly and a mint shortbread - 6 V

LOCAL CHEESE BOARD

Artisan cheeses from Dorset and Hampshire with crackers, frozen grapes and a Proper Job and onion chutney - 7.5 V/GFO

FRESH QUALITY PRODUCE SOURCED LOCALLY



MEAT AND GAME *from Crow Farm in Ringwood*

SOURDOUGH *from Bakehouse 24 in Ringwood*

CHARCUTERIE *from Capreolus in Dorset*

FRUIT, VEG AND LEAVES *from markets between Bournemouth and Covent Garden*

