



Allergy or intolerance? Please let us know before ordering - Thank You

Cocktails & Spritz

Aperol or Campari spritz - prosecco, orange	8
Mojito - rum, fresh mint, lime wedges, soda make it 0% with Pentire seaward	8
Margarita - tequila, margarita mix, salt make it 0% with Pentire adrift	8
Passionfruit martini - vodka, prosecco, passionfruit mix	9

Starters

Heritage tomato & basil soup - pesto drizzle (VG)	8
Beetroot cured smoked salmon - dill crème fraiche & toasted brioche (G)	9
Carpaccio of beef bresaola - focaccia crisp (G) & parmesan tossed rocket	9
Wild mushroom & leek arancini - dressed leaves & aioli (VG)	9

Mains

8oz Westcountry ribeye - garlic butter crevettes, truffle chips & salad or veg, bearnaise sauce	30
Lemon sole fillet - crab mousse, dill roasted potatoes & white wine cream	19.5
Grilled whole sea bass - tomato, coriander & lime salsa, saffron couscous	22
Beetroot risotto - toasted walnuts & dorset vinny blue cheese- PB feta available (VG)	17

Desserts

Red velvet lava cake - raspberry coulis & clotted cream (G)	9
White chocolate & blueberry pannacotta - chocolate strawberry	8
Belgian dark chocolate & raspberry mousse - shortbread hearts (VG)(G)	8



*G - contains gluten / V - Vegetarian / VG - Vegan or vegan alternative available/ N - contains nuts
Gluten free bread & burger buns available*

**Please be aware this menu is provisional and may be subject to change*