



Welcome to the Guildhall Restaurant, where locally sourced, seasonal ingredients are selected and prepared with the utmost care to produce the finest cuisine in an elegant but relaxed setting.

Great food that doesn't take itself too seriously...  
Bon appetit!

## SIDES £5.00

- KOFFMAN'S FRIES
- BUTTERED NEW POTATOES
- TOSSED SALAD
- ROASTED CAULIFLOWER WITH TOASTED NUTS AND CRANBERRIES
- SEASONAL VEGETABLES

## WHILST YOU WAIT

<b>WHITEBAIT GF</b>	£6.00	<b>OYSTERS GF</b>	£3.50
tartare, lemon		red wine and shallot vinegar, lemon and tabasco	
<b>HOUSE MARINATED OLIVES GF V</b>	£5.50	<b>ROASTED BREADS</b>	£5.00
		black olive tapenade, olive oil and balsamic	
<b>CRISPY PORK BELLY GF</b>	£6.00		
spiced tomato chutney			

## STARTERS

<b>OLD WINCHESTER DOUBLE BAKED CHEESE SOUFFLÉ GF V</b>	£10.00	<b>MUSSELS</b>	£12.95
finished with double cream		with white wine and cream or Green Thai curry	
Or add fresh crab GF	£14.00	<b>CONKER GIN CURED CHALK STREAM TROUT GF</b>	£10.50
		'pastrami' crab mayo, black pepper pineapple	
<b>SCALLOPS</b>	£14.50	<b>GRILLED ASPARAGUS AND WILD MUSHROOMS GF VE</b>	£9.50
pork belly, beetroot croquette, seared corn		spinach oil and truffle	
<b>POTTED CRAB</b>	£10.50	<b>TERRINE OF SMOKED CHICKEN</b>	£10.50
paprika butter, toast, lemon		avocado cream, cockle popcorn, pickles	
<b>KING PRAWN SAMPHIRE PROVENÇAL</b>	£11.50		

## MAINS

<b>OVEN BAKED CRAB</b>	£32.50	<b>CANOE BONED SEA BASS</b>	£27.50
lobster, truffle mac and cheese, dressed salad		mussel and saffron paella	
<b>MONKFISH GF</b>	£27.50	<b>FILLET OF SEA BREAM GF</b>	£22.50
marinated in green Thai spices, wilted spinach, wild rice		crushed new potatoes, tomato concasse, asparagus, vanilla dressing	
<b>LAMB CUTLET GF</b>	£31.50	<b>WHOLE MARKET FISH</b>	£Market price
with sumac braised shoulder, baba ganoush, lambs lettuce, roasted almonds and pomegranate, crispy potato, mint oil		lemon butter (ask your server)	
<b>14oz JURASSIC SIRLOIN GF</b>	£32.50	<b>GREEN THAI SPICED SUMMER VEGETABLES GF VE</b>	£18.50
on the bone, garlic butter, Koffmann's fries, baby leaves		wild rice	
Add peppercorn or Blue Vinney cheese sauce	£4.00	<b>MUSSELS</b>	£21.50
		with white wine and cream or green Thai curry sauce, Koffmann's fries	
<b>7oz FILLET OF MEADOWBROOK BEEF GF</b>	£35.00	<b>SPICED CAULIFLOWER STEAK GF VE</b>	£19.50
Koffmann's fries, baby leaves		white bean and truffle puree, pickled vegetables, organic carrot dressing	
Add peppercorn or Blue Vinney cheese sauce	£4.00	<b>LOBSTER GF</b>	Half £35.00 whole £65.00
		dressed salad, new potatoes, cold with mayonnaise or grilled with garlic butter	
<b>ROASTED HAKE FILLET GF</b>	£24.50	<b>FRUITS OF THE SEA (2)</b>	£100.00
champ, garlic tender stem, vermouth and caviar butter sauce		Dressed crab, half lobster, 6 raw oysters, steamed mussels, seared scallops, gambas prawns	

## DESSERTS

<b>WARM PISTACHIO AND OLIVE OIL CAKE</b>	£8.95	<b>SELECTION OF PURBECK ICE CREAMS or SORBETS (3)</b>	£7.50
raspberries and honey creme fraiche		vanilla bean, salted caramel, serious chocolate, berries and cream, lemon, mango, raspberry	
<b>CLASSIC CREME BRÛLÉE</b>	£8.00	<b>FINEST ENGLISH CHEESE SELECTION</b>	£14.50
shortbread biscuit		pickled grapes, quince terrine and chutney	
<b>POACHED PEAR</b>	£9.50	<b>ICED PEANUT BUTTER PARFAIT</b>	£15.50
dark chocolate mousse, vanilla bean ice cream		caramelised bananas and a glass of Canadian ice wine	
<b>NEW FOREST STRAWBERRIES VE</b>	£8.50		
meringue, vanilla ice cream			
<b>TIRAMISU</b>	£8.50		
espresso martini pipette			

V Vegetarian VE Vegan GF Gluten free  
Please let your server know if you have any allergies before you order  
A 10% service charge is added to all bills



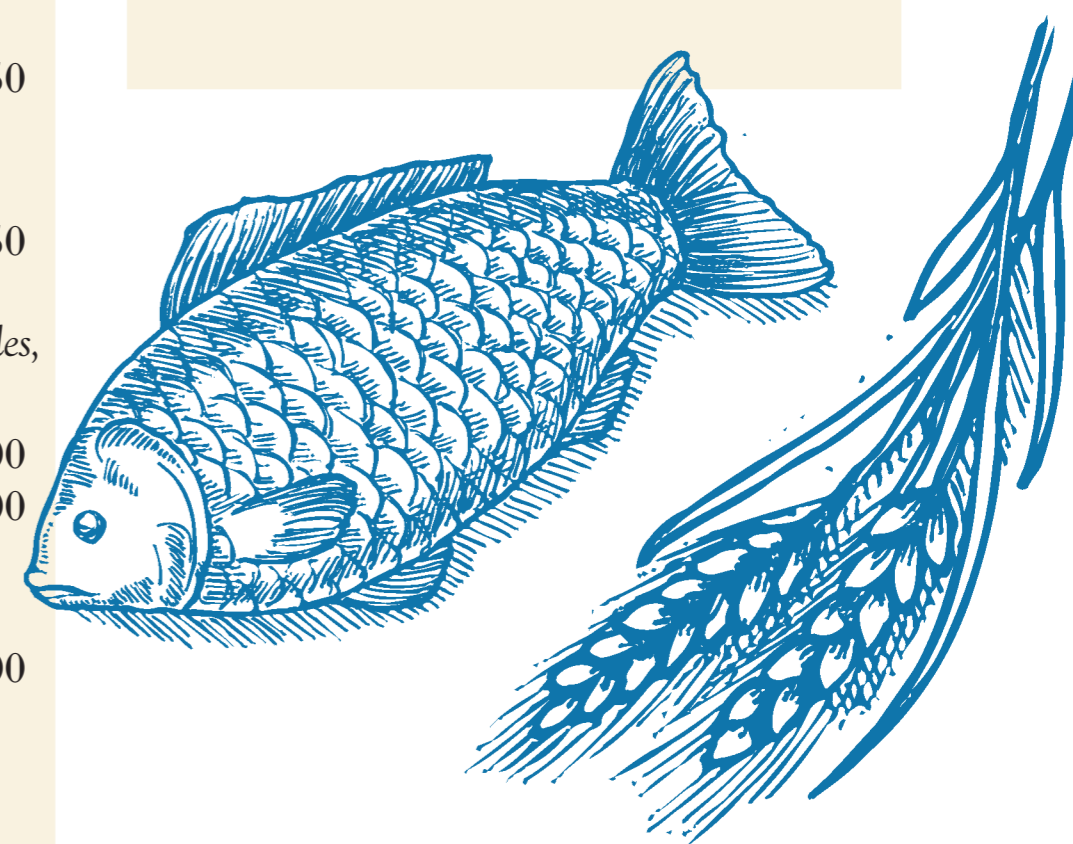
## CHILDREN'S

### MAINS

<b>4oz FINEST FILLET STEAK</b>	£15.00
Koffmans fries and peas	
<b>FRESH FISH FILLET OF THE DAY</b>	£12.00
new potatoes and veg	
<b>LAMB CUTLETS</b>	£15.00
tenderstem and roasted new potatoes	
<b>TOMATO PASTA VE</b>	£10.00
with cheese, rocket and garlic bread	

### DESSERTS

<b>PURBECK ICE CREAM SELECTION (2)</b>	£5.00
vanilla, serious chocolate, berries and cream, salted caramel	
<b>VANILLA CRÈME BRÛLÉE</b>	£7.50
homemade shortbread	
<b>CHEDDAR</b>	£5.00
grapes and biscuits	
<b>STICKY TOFFEE PUDDING</b>	£5.00
vanilla ice cream	



## STICKYS

<b>REMY ESPRESSO MARTINI</b>	£12.00
<b>SAUTERNES 125ml</b>	£10.50
Chateau Briatte	
<b>BLACK MUSCAT 125ml</b>	£12.50
Elysium	
<b>CROFT 50ml LBV 2013</b>	£5.00
<b>TAYLORS 50ml 20 Years Tawny</b>	£7.50
<b>CROFT 50ml Vintage 1994</b>	£12.50

