



Sharing Dishes

Baked Camembert

Confit Garlic, Tear & Share Bread (V) 14.50

Today's Flavoured Tear & Share Bread (V) 3.75

Grazing Platter for two

Duck Bon Bons, Cured Meats and Fish, Ham Hock, Homemade Sourdough, Pickles, Chutney, Wild Garlic Mayo, Siracha Aioli, Tomato Hummus, "Chefs Bits" 18.95

Veggie Grazing Platter for two

Selected Local Cheeses, Veggie Fritters, Vegetable Crisps, Homemade Sourdough, Pickles, Chutney, Wild Garlic Mayo, Siracha Aioli, Tomato Hummus, "Chefs Bits" 15.95

Our Food Values

We believe in using the most trusted local independent fisheries and farmers to bring you the finest quality and sustainably sourced seafood, meats and vegetables. We use suppliers where possible within 30 miles of our site

Light Bites

Marinated Olives (V) 3.00
Add Tear & Share Bread 6.00
Whitebait, Tartare 6.50

Starters

Plantation Soup of the day (V) 6.50
Crusty Bread, Whipped Butter

Bournemouth Bay Crab 11.00
Brown Toast, Seaweed Butter

Crispy Pork Cheek 7.00
Creamed Celeriac, Burnt Apple, Red Wine Jus

Gin Cured Chalk Stream Farm Trout 7.50
Cucumber, Lemon, Sourdough

Crispy Ham Hock 7.00
Peas, Hens Eggs

Twice Baked Cheese Soufflé 7.50
Goats Cheese Fondue Sauce

Summer Vegetable Salad 7.00
Pine Nut, Pistou

Pub Classics

Upham Beer Battered Haddock and Hand Cut Triple Cooked Chips 15.50
Crushed Peas, Tartare Sauce, Lemon

Dorset Glazed Ham 14.50
Fried Hens Egg, Hand Cut Triple Cooked Chip

Plantation Burger 14.95
8oz Aberdeen Beef Burger, Bacon Jam, Baby Gem, Tomato, Brioche Bun

Add Cheddar 1.50

Veggie Burger (V) 13.00
Broad Bean, Pea and Sweetcorn Burger, Tomato Humus, Baby Gem, Tomato, Brioche Bun

Pie of The Week 14.50
Served with Seasonal Vegetables, Mash

Mains

Crab and Spelt Risotto 18.00
Lobster Oil, Crispy Shallots, Summer Brassicas

Pan Fried Sea Bass 18.50
Heritage Potatoes, Mussels, Coconut and Coriander Chowder

Slow Cooked Short Rib of Beef 16.50
Black Garlic Mash, Baked Carrots, Confit Shallot

Vegetable Stir Fry (V) 14.50
Glass Noodles, Fresh Basil, Lemon and Honey Soy Glaze

Market Fish of The Day
Please ask serving and price

Fillet Steak 25.00
Hand Cut Triple Cooked Chips, Confit Garlic, Watercress

Add Your Choice of Sauce 1.50
Béarnaise, Peppercorn or Red Wine Jus

Sides - 3.75

Mixed Seasonal Vegetables
House Salad
Creamed Baby Spinach, Nutmeg
Hand Cut Triple Cooked Chips
New Potatoes
Skinny Fries

"If you suffer from a food allergy or intolerance, please speak to a member of our team"