

murmur

lunch | dinner
from 12pm

snacks

House Marinated Olives
3

Poole Bay Oysters
dressed with seaweed vinegar
each 2.5 | six 14 | twelve 26

Selection of Bread
with butter
3

starters

Fish Soup

Seasonal local fish soup
with garlic toast
7.5 | 14

Tomato Salad

Marinated heritage tomatoes,
stracciatella and kale pesto
7.5

Short Rib Skewers

Braised short rib of beef with srirach mayonnaise,
dressed cucumber and walnut crumb
8

Tagliatelle

Fresh pasta with shaved truffle,
egg yolk and parmesan
10.5

Kokoda

Grey mullet cured in coconut milk and lime juice served
with toasted coconut and spring onions
8

Ham Hock

Ham hock terrine with capers,
house chutney and toast
7

mains

Cod

Roast cod with steamed mussels, braised butter
beans and a parsley dill beurre blanc
17

Murmur Salad

Freekeh salad with beetroot, butternut squash,
red peppers, pulses, dukkah, pumpkin seeds and
pomegranate dressing
12.5

Lamb Rump

Roast rump of lamb, fregola with basil purée,
pickled and charred courgette and herb crumb
18

Fish of the Day

Whole grilled fish with dressed fingerling
potatoes and herb salad.
market price

Aubergine

Grilled aubergine, dulce seaweed, caponata,
golden raisins and a pine nut crumb
15

Ox Tongue

Glazed ox tongue with smoked bone marrow mash,
pickled shallots, parsley and rocket salad
17

desserts

Glazed Lemon Tart

with crème fraîche sorbet
7

Sour Cherry Panna Cotta

with yoghurt tuiles
6.5

Chocolate Raspberry Pudding

with vanilla ice cream
8

Selection of English Cheese

with fig and walnut bread
and house chutney
9.5

digestifs

Baron de Sigognac 10yo Aramagnac 4.75

Maxime Trijol VSOP Cognac 5

Espresso Martini 8.5

beverages

Espresso 2.2 Americano 2.5 Flat White 2.6

Latte/Cappuccino 2.7

Bluebird Teas 2.5

Great British Cuppa, Earl Grey Creme, Nearly Nirvana,
Dozy Girl, Honey Bee Beautiful (both caffeine free)

Please make us aware of any allergies or food intolerances.

An optional 12.5% will be added to your bill.

