

The English Restaurant

BREAD

Homemade Rosemary & Potato Sourdough £6
with cultured cream V

STARTERS

Jersey Rock Oyster £4 per
Tennessee whiskey vinaigrette, burnt lemon GF

Black Truffle & Mushroom Arancini £10 V

Scallops £15
Coco de Bretagne, sea purslane, black Muscat grapes GF

Beef Tartare £15
cornichon, capers, tarragon, pickled shallots, egg yolk

Mixed Beetroot £10
toasted pistachio, goat's curd, raspberry vinegar & honey dressing,
Good Earth garden leaf, Quetsche d'Alsace GF | V

Burrata £12
with grilled baby aubergine, basil, lemon thyme, tomato V
compote, parsnip crisps

Weymouth Harbour Tempura Squid £12
tempura courgettes, chilly, coriander

MENU INFORMATION

V vegetarian | PB plant-based | GF adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Although thorough precautions have been made fish may contain bones.

Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill.

The Crazy Bear Hotels are cashless.

MAINS

Sea Bass a la Plancha £38
tomato Ancienne Bruno, oyster leaves & salty fingers, chorizo GF

BBQ Grey Gurnard £35
lardo di colonnata, hispi cabbage, fennel, herb and citrus
beurre blanc GF

Trofie Pasta £25
onion & bone marrow, chives, sherry, 36-month parmesan

Baked Pumpkin £19
butternut squash puree, pumpkin seeds, rainbow chard,
goat's curd V

200gr Dry Aged Rib-Eye £40
parsley, pickled walnuts, crispy shallots, spicy beef jus

Spatchcock Harissa Chicken £28
padrón peppers, burnt lime, pepper stew

Jimmi Butler Gilt Pork Fillet Wellington £32
braised shallots, aligot, red wine reduction

JOSPER

1 KG Tomahawk £95 GF

500gr Chateaubriand £60 GF

SIDES & SAUCES

Triple Cooked Chips £8

Tender Stem Broccoli with garlic & chilly £8 GF | V

Garden Leaf Salad £8 GF | PB

Peppercorn £3 GF

Blue Cheese £3 GF