

The O I N T

R E S T A U R A N T

Restaurant Dinner Menu

STARTERS

STICKY ASIAN MEAT BALLS

spring onion, toasted sesame, pork broth 9.5

SMOKED DUCK BREAST

sherry vinegar poached peach, watercress, duck cracker 10.25

PICKLED SARDINES

Jersey royal potato mousse, basil, tomato, cucumber gazpacho 10.25

HAND DIVED CURRIED SCALLOPS

aubergine purée, roasted chickpea, scallop roe yoghurt, kaffir lime 15

KING OYSTER MUSHROOM

marinated jackfruit, Jerusalem artichoke, parsley dressing, finger lime 10 (vegan)

TOM YUM SOUP

water chestnut, shimeji, inoki, spring onion, cherry tomato, chives, coriander 9.5 (vegan)

WEEKLY SPECIALS

CHICKEN & APRICOT PRESSING

orange chutney, watercress, pickled kohlrabi 9.5

GOATS CHEESE MOUSSE

beetroot, rocket, pomegranate molasses 9.5

MAINS

FILLET OF BEEF 6OZ

roscoff onions, hispi cabbage, bone marrow beurre rouge, triple cooked chips 29.5

HALF or WHOLE GARLIC LOBSTER

garden salad, fries, lemon Half 29 | Whole 56

MISO AUBERGINE

tofu, mange tout, miatake, miso mushroom ketchup, sticky rice 19

LOIN OF LAMB

fritter, peas, nori nade, crispy potatoes, carrot purée 25

TUNA POKE BOWL

pickled vegetables, wasabi, soya beans, furikake 19

SPANISH PAELLA

plant-based chorizo, New Forest asparagus, sun blushed tomatoes, basil butter, shallots 21

COQ AU VIN

mash, pancetta, button mushrooms, onions 19

FILLETS OF SOLE

haricot beans, carrots, celery, crab oil 19

DESSERTS

TOASTED FENNEL SEED PANNA COTTA

macerated berries, spiced meringue, raspberry sorbet 10.5

RHUBARB & ALMOND TART

honeycomb ice cream, almond brittle, lemongrass curd 9

SELECTION OF CHEESES

grapes, celery, Haven chutney, biscuits 11

MANGO & LIME KULFI

passion fruit, pineapple & kiwi salsa, oat coconut crunch 10.5

CARAMELISED WHIPPED RICE PUDDING

Haven banoffee sauce, rum & raisin, pain d'épice, gingerbread ice cream 9

ICE CREAMS & SORBETS

chocolate, vanilla, strawberry, lemon, raspberry or mango per scoop 2.5

DARK CHOCOLATE CHERRY ROULADE

marmalade ice cream, cocoa soil 9

CHOCOLATE CHIP COOKIE CUP

toffee sauce, salted caramel ice cream 9

DINNER, BED & BREAKFAST GUESTS HAVE AN ALLOWANCE OF 37.5PP

Dinner is served

6PM TO 9PM

Please call 01202 707 333 to book a table or visit www.fjbhotels.co.uk. The Haven Hotel, 161 Banks Road, Poole, BH13 7QL

Should you have any concerns about food allergens or intolerances, please talk to a member of staff before ordering your food or drink.

We can provide an allergen chart for all of our dishes if required. Please note a 10% service charge will be added to your bill, which will be shared with the whole team.

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