

## FOR THE TABLE

**NOCELLARA OLIVES (VE) - £4**

**RUSTIC BREAD SELECTION (V) - £6**

With Balsamic & Olive Oil

**OYSTERS (GF) - £12**

3 Oysters with Shallot Vinaigrette, S2A

**THE 'HOCK' EGG - £6**

Ham Hock Scotch Egg, Mustard Aioli, Watercress

**CRAB BEIGNETS - £6**

Celeriac Remoulade garnished with Lemon & Chives

**CHARCUTERIE BOARD - £24**

A selection of Dorset Cured Meats accompanied by Pickles & Sourdough, Serves Two

## ENTRÉE

**BEEF CARPACCIO (GF) - £11**

Fresh Spring Truffle, Truffle Emulsion & Pickles

**SALMON & TROUT TARTARE - £11**

Beetroot, Crème Fraîche, Lemon, Fennel Water Cracker

**BRETON FISH SOUP - £10**

Our famous Fish Soup, baked Crostinis  
Grated Gruyère & Garlic-Saffron Aioli

**SOUP DU JOUR (V) - £8**

Chef's daily Soup with Chargrilled Sourdough

**MUSHROOM & TRUFFLE RISOTTO (VE, GF) -**

**Small £8, Large £16**

Lightly sautéed Wild Mushrooms finished with Truffle Oil & Fresh Spring Truffle

**FETA & OLIVE SALAD (V, GF) - £7**

Local Leaf & Pomegranate served with a Vinaigrette



## RESTAURANT MENU

### PLATES

**LOBSTER (GF) - Half £42, Whole £80**

Garlic Butter or Thermidor style, served with a Dressed Salad & your choice of Chips or New Potatoes, S2A

**MOULES MARINIÈRE - Small £15, Large £24**

Cornish Mussels cooked in a White Wine sauce served with Chips & Chargrilled Sourdough

**RÔTISSERIE CHICKEN (GF) - £20**

Half Chicken with Garlic Butter, Coleslaw & Chips

**HADDOCK & CHIPS - £18**

Beer Battered Haddock, Chips, Crushed Peas, Tartar Sauce & Lemon

**BRAISED SHORT RIB OF BEEF - £22**

Served with Glazed Carrots, Crispy Onions, Pomme Puree & a Beef Jus

**CHICKEN & CHAMPAGNE PIE - £24**

Leek, Mushroom, Shallot & a Champagne Velouté topped with Puff Pastry

**SALMON EN CROUTE - £22**

Our twist on this classic, served with a delicate Champagne Sauce

**PRAWN LINGUINE 🍷 - £18**

Sautéed Prawns, Chilli & Garlic tossed through Linguini & Tomato Sauce, finished with Parmesan

**SPRING SALAD (VE, GF) - £12**

**Add Chicken, Prawns or Feta - £6**

Local Leaf, Olives, Pomegranate, Cucumber, Tomatoes and Onions tossed in a Light Vinaigrette

## BURGERS

All Burgers served in a Toasted Brioche Bun with Chips & Crispy Onions

**SOUTH DEEP BEEF - £18**

Isle of Wight Shorthorn with Smoked Applewood Cheese, Bacon Jam, Gem Lettuce, Tomato, Red Onion & Garlic Mayo

**JIMMY'S 'FIRE' CHICKEN - £18\***

Grilled Free-Range Chicken Breast with Smoked Applewood Cheese, Bacon Jam, Gem Lettuce, Tomato, Red Onion & Garlic Mayo

*£1 is donated to The Burnt Chef Project\**



**HALLOUMI (V) - £18**

Grilled Halloumi, Chilli & Tomato Chutney, Gem Lettuce, Red Onion & Garlic Mayo

## SANDWICHES

12PM - 6PM

Served with Dressed Local Leaf Salad & Lightly Salted Crisps

**GARLIC STEAK - £16**

Minute Steak marinated in Garlic, Thyme & Olive Oil served with Rustic Baguette, Spiced Baba Ghanoush & Rocket

**GRILLED CHICKEN - £14**

Grilled Free-Range Chicken Breast, Bacon Jam, Gem Lettuce, Tomato, Red Onion & Garlic Mayo served in a Rustic Baguette

**FISH FINGER - £14**

Haddock Goujons, Baby Gem, Tartar Sauce served in Chargrilled Sourdough

**BRIE-L-T (V) - £14**

Somerset Brie, Vegan Bacon, Lettuce, Tomato & Cranberry Sauce on Chargrilled Sourdough

**CURLY KALE, MANDARINS & SALTED RICOTTA (GF, VE) - £7**

**TENDERSTEM BROCCOLI (GF, VE) - £4**

## SIDE PLATES

**CHIPS (GF, VE) - £4**

**GARDEN PEAS (GF, V) - £4**

**TRUFFLE & PARMESAN**

**CHIPS (GF) - £9**

**ROASTED PINK FIR POTATOES (GF) - £5**

## SWEET TREATS

### **STICKY TOFFEE PUDDING (V) - £8**

Served with a velvety Toffee Sauce & Vanilla Bean Ice Cream

### **AMALFI TART AU CITRON (V) - £8**

Perfect for cleansing the palate, showcasing the sweetness of the Amalfi Lemon, served with Lemon Sherbet & Raspberry Sorbet

### **COCONUT RICE PUDDING (VE, GF) - £8**

Creamy Coconut Rice Pudding finished with Mango & Cardamom

### **CHOCOLATE BROWNIE (V, GF) - £8**

Served with Honeycomb Ice Cream & Chocolate Sauce

### **LOCAL CHEESE BOARD (V) - £14**

Selection of Crackers, Beetroot & Apple Chutney, Celery Frozen Grapes

## NEARLY FULL . . .

### **AFFOGATO (V) (GF) - £6**

Scoop of Vanilla Ice Cream & Hot Chocolate Sauce  
With a shot of Espresso on the side

### **PETIT FOURS SELECTION (V, GF) - 4 for £4**

### **PURBECK ICE CREAM (V, GF) - £6**

#### **SORBET (VE, GF) - £6**

Selection of flavours from Purbeck Ice Cream  
**x2 Scoops**

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Please ask a member of the team for our coffee menu

## TO FINISH

### **EXPRESSO MARTINI - £12**

### **MARGARITA - £12**

### **WHITE RUSSIAN - £12**

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### **LIMONCELLO, 25ml - £4.5**

### **HENNESSY COGNAC, 25ml - £4.6**

### **HARVEY'S BRISTOL CREAM SHERRY, 50ml - £5**

### **TAYLOR'S 20 YEAR OLD PORT, 50ml - £6**

### **BAILEYS, 50ml - £4.6**

### **DISSARONNO, 25ml - £4**

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### **BAILEYS HOT CHOCOLATE - £6.5**

### **BAILEYS COFFEE - £6.5**

Ask to see our selection of Coffees & Cocktails

## We hope you enjoy South Deep's Summer Menu for 2024

Our team of Chefs bring together fresh, seasonal ingredients & elevate them to create truly unforgettable dishes. Where possible we source our produce from local suppliers, supporting our community & lowering our carbon footprint  
Please let your server know if you have any concerns about allergens

**\*£1 from all dishes with an asterisks will be donated to  
The Burnt Chef Project.**



Our food is freshly cooked to order and may take a little longer during busy periods. We do add a 10% service charge to your bill for our hard working team please ask your server to remove this if you wish

Please note that we only take card/contactless payments and  
**we do not accept cash**

A discretionary 10% service charge will be added to your bill.

We really hope you enjoy your time at South Deep & hope to see you again soon. Please hop online & write us a review **Thank you**

V- Vegetarian · VE- Vegan · GF- Gluten Free · S2A- Subject to Availability

FOLLOW SOUTH DEEP ON