

Evening menu served 6pm until 10pm

Appetiser - Tasty treats for one or two to share!

Mixed olives & caperberries with parsley oil (v) 4.5

Kay's homemade bread with a Modena balsamic reduction & parsley oil (v) 4.5

Starters

Chef's selection board: tomato & basil bruschetta, kedgeree fish cake with sweet chilli & mango, Dorset pork pâté with real ale chutney & melba toast, Dorset air dried ham, Dorset drum cheddar cheese with pickled gherkins & caperberries 16

Freshly prepared soup of the day with Kay's homemade bread (v) 5.5

Pumpkin ravioli with cumin toasted seeds & balsamic & pumpkin vinaigrette (v) 7

Dorset pork pâté with real ale chutney, melba toast & seasonal salad garnish 6.5

Lightly spiced Kedgeree style sustainable fish cakes with hard boiled egg, sweet chilli & mango dressing & seasonal salad garnish 7

Pan roasted woodland breast of pigeon wrapped in smoked bacon, on Kay's toasted brioche with sautéed beetroot & wilted rocket 7

Seared sustainable scallops in a lime & coriander butter with ginger, lemon grass & leek fritters 9

Mains

Pan roasted pumpkin & toasted seed salad with ricotta, fresh herb dumplings, frisee, rocket & parmesan & a balsamic & pumpkin vinaigrette 10

Whole oven roasted local waters' sea bream with stir fried vegetables & egg noodles with a yellow plum sauce 16

Slow braised shoulder of Purbeck lamb with dauphinoise potato, seasonal vegetables & a cranberry & rosemary jus 14.5

Pan roasted breast of corn fed chicken with a tarragon mousse, lightly spiced cubed roasted potatoes, savoy cabbage & pancetta parcels with a Madeira jus 15

8 oz West Country rib eye steak with a braised flat cap mushroom & grilled beef steak tomato, served with chunky Maris piper chips (green peppercorn sauce 1.7 or béarnaise sauce 1.7) 18

Cornish mussels steamed in garlic & white wine, finished with a parsley cream sauce & a chunk of Kay's homemade bread (as a starter 8) 14

Slow cooked shank of monkfish, with confit of garlic & vine tomato, fondant potato & a red wine glaze 18

Wild mushroom & fresh herb risotto with truffle dressed wild rocket & parmesan crisps 13

New Forest venison in a roasted tomato & vegetable ragoût, with egg & spinach tagliatelle & a red wine & mascarpone fondue 15



If you have any feedback or comments please speak with any member of the team, or scan the QR code with your mobile to fill in our online survey, or email me the owner via mark@urbanreef.com & I'd love to hear from you x

More mains..

Hampshire beef burger with smoked bacon, topped with Haystack cheddar cheese, caramelised red onion & a mustard & tarragon mayo. Served with chunky Maris Piper chips & seasonal salad garnish 10.5

Check our specials board every day for seasonal fish & more...

A bit on the side

Bowl of Maris Piper chunky chips 4

Rocket, sun-dried tomato & parmesan salad 4.5

Sautéed kale & caramelised red onion 4.5

Steamed new potatoes with a fresh herb butter 4.5

Desserts

New Forest ice cream selection served in a honey tuile basket 5

Baked banana & cranberry cheesecake with banana crumb & cranberry compote 6

Dorset apple tart tatin with clotted cream ice cream & an apple & calvados syrup 6

Warm dark chocolate & carrot fondant with blood orange ice cream & a julienne of carrot 7

Italian style tiramisu with mascarpone & almond biscotti biscuits 6

Local cheese board: 8

Isle of Wight blue, Dorset drum cheddar, rosary goat's cheese & West Country brie with herb wafers & a Dorset apple, fig & grape jelly (to share 14)



To encourage children to try new dishes, learn about different food & fall in love with eating out in restaurants we are excited to offer smaller portions of any dish on the menu at half price. These dishes are available for under twelve's only & are part of our commitment to good food for little people.

We're passionate about using the best produce we can find. It's a long journey finding the best suppliers & we are far from perfect yet, but we are genuinely putting a huge effort into finding you the best, local, ethical & affordable produce. Our meat comes from Dorset, Hampshire, Devon & the West Country.

Fish is a massive issue for us at the moment. It's a hugely complicated area & we will have more details on what we've been doing & why as soon as we have finalised our supply chain.

We welcome your feedback, both good & bad to help us keep improving. You can email me, the owner, via mark@urbanreef.com with anything on your mind & I guarantee every message gets read, & where appropriate acted upon. Thank you so much for choosing Urban Reef xx

If you have allergies to any foods or you're just not sure about something please ask your server for some advice.

v = vegetarian