REEF ENCOUNTER

BAR AND GRILL

MENU

DESSERTS

Cheesecake 6.00
Our legendary homemade vanilla cheesecake with lemon shortbread biscuit and raspberry coulis.

Chocolate Brownie 6.00
Homemade rich chocolate brownie with white chocolate chips and vanilla ice cream or cream.

Apple Crumble 6.00
Hot homemade apple and cinnamon crumble with vanilla ice cream or cream.

Belgian Waffle 6.00
Warm Belgian waffle with hot, homemade chocolate sauce and vanilla ice cream.

Amy's Failing 6.00
Salted caramel and honeycomb ice creams, with honeycomb and fudge pieces, cream, toffee sauce and wafer.

Iced Eton Mess 6.00
Strawberry ice cream and raspberry sorbet with crushed meringue, cream, raspberry compote, fresh strawberries and wafer.

Espresso Latte 6.00
Vanilla ice cream with homemade shortbread biscuit, and a shot of hot espresso to pour over.

Choc On Choc 6.00
Double chocolate and mint choc chip ice creams with homemade brownie chunks, chocolate sauce, cream and wafer.

Local Ice Creams & Sorbets 4.00
Vanilla, Chocolate, Strawberry, Salted Caramel, Honeycomb, Mint Choc Chip ice creams.

Lemon, Mango, Raspberry sorbets.

One scoop 2.00 - Two scoop 3.50 - Three scoop 5.00

The Cheeseboard 7.50
A selection of locally made and continental cheeses, with homemade red onion marmalade, apple, celery, grapes and biscuits.

TEA

English Breakfast	2.00	Green	2.50
Fresh Mint	2.00	Lemon And Ginger	2.50
Decaffeinated	2.00	Peppermint	2.50
Redbush	2.50	Chamomile	2.50
Earl Grey	2.50	Fruit	2.50

COFFEE

Espresso	2.20	Flat White	2.40
Macchiato	2.35	Latte	2.40
Cortado	2.35	Cappuccino	2.40
Americano	2.30	Mocha	2.40
Add syrup	0.60	Jimmy's Iced Coffee	2.70

PORT

Taylor's Late Bottled Vintage (50ml)	4.80
Cockburn's Fine Ruby (50ml)	4.20

WINES

WHITE

Sauvignon Blanc
Adriana (FRA)
4.80 / 6.00 / 17.50

Pinot Grigio
Decanal (ITA)
5.10 / 6.40 / 18.50

Marlborough Sauvignon Blanc
South Island (NZ)
6.30 / 7.60 / 22.50

Chardonnay
Famiglia Miranda (AUS)
23.50

Picpoul De Pinet
Le Pied Martin (FRA)
25.00

Gavi
Antario (ITA)
27.00

RED

Merlot
Adriana (FRA)
4.80 / 6.00 / 17.50

Shiraz
Afrikan Ridge (SA)
5.10 / 6.40 / 18.50

Tempranillo / Malbec
Finca Beltran (ARG)
6.30 / 7.60 / 22.50

Rioja
Puerta Vieja (ESP)
23.50

Pinot Noir
Torre dei Vescovi (ITA)
25.00

Cotes Du Rhone
Luberon, Chapoutier (FRA)
28.00

ROSE

Pinot Grigio Blush
Belfiore (ITA)
5.50 / 7.00 / 20.50

Cotes De Provence
Le Provencal (FRA)
6.20 / 8.10 / 24.00

SPARKLING

Prosecco
Villa D'Arfanta (ITA)
6.00 / 27.00

Champagne
Mumm Cordon Rouge (FRA) 46.00

BEERS AND CIDERS

DRAFT

Peroni
(ITA) 5.1%
4.90 / 2.45

Kozel
(CZE) 4%
4.50 / 2.25

Pilsner Urquell
(CZE) 4.4%
4.70 / 2.35

Aspall Cider
(UK) 5.5%
4.50 / 2.25

Plus two special guest beers. Please ask your server or check out the bar.

BOTTLED

Corona
(MEX) 4.5%
4.00

Crabbies Ginger Beer
(UK) 4%
4.80

Desperados
(FRA) 5.9%
4.00

Doombar
(UK) 4.3%
4.80

Rekordelig Pear
(SWE) 4.5%
4.80

Rekordelig Passion Fruit (SWE) 4%
4.80

See Drinks list for soft drinks, Frobishers natural juices, Luscombe Organic, Fevertree and smoothies

Please allow time for your menu choice as all dishes are prepared and cooked to order. All items may contain traces of nuts. Please ask your server for further allergy advice.
A discretionary service charge of 10% will be added to groups of six or more.

Reef Encounter, 42c Sea Road, Bournemouth, BH5 1BQ Tel: 01202 280 656 www.reef-encounter.co.uk
James and White, 17 Church Street, Christchurch, Dorset, BH23 1BW Tel: 01202 485 485 www.jamesandwhite.co.uk

COCKTAILS

HOUSE

Conkertini 8.50
An Espresso Martini made with Southbourne's Conker Spirit's Cold Brew Coffee Liqueur.

Badger Bramble 8.50
Lymington Dancing Cow Gin, Gentleman Badger's Sloe Gin, fresh lemon, mint and blackberry liqueur.

Black Cow Shake 8.50
Dorset's one of a kind Black Cow Pure Milk Vodka, Licor 43 and white chocolate milk.

Long Ron 7.50
Ron de Jeremy's (yes him) spiced rum, hot ginger beer, fresh lime, bitters and sugar.

Japanese Slipper 8.50
Japanese melon liqueur, Cointreau, fresh lemon and grenadine dash.

Country Cosmo 8.50
Chase's slow cooked rhubarb and triple distilled vodka with orange liqueur, fresh lime and cranberry juice.

CLASSICS

Mojito 8.00
Mount Gay Rum, fresh mint, lime and soda.

Whisky Mac 8.00
Monkey Shoulder blended malt scotch whisky and green ginger wine. Make it a toddy with hot water.

Caipirinha 8.00
Abelha organic Cachaca, fresh lime and sugar.

Long Island Iced Tea 8.00
Five premium white spirits, lemon, lime and cola.

Tom Collins 8.50
Professor Cornelius Old Tom Gin, lemon juice, soda and sugars.

Margarita 8.50
Patron Tequila, lime, triple sec and a rock salt rim.

IF IT'S NOT ON THE LIST - PLEASE ASK

WHILE YOU'RE WAITING

Garlic Bread
Fresh baked baguette
4.50

Locally Baked Artisan Bread
With house 16 ingredient butter
4.50

Homemade Falafel
and tsatsiki
4.50

Warm Flat-Breads
and house houmous
4.50

Marinated Feta
and mixed olives
3.50

Chilli Beef Nachos (for two)
Shredded beef steak slow cooked with Mexican spices and tomato on corn tortilla chips, and topped with a blend of melted cheese and jalapeños, with guacamole, sour cream and fresh tomato salsa.
13.00

TO START

Salt and Pepper Squid 6.80
Fresh-cut, lightly battered squid, sweet chilli mayonnaise and a rocket and chilli salad

New England Crab Cakes 8.50
Homemade fresh Lymington crab cakes, mixed leaf and house cocktail sauce

Thick Cut Smoked Salmon 6.80
Wye Valley smoked salmon with sour cream, caper berries, cornichons, red onion, mixed leaf and locally baked artisan bread

Bon Bon Chorizo 6.80
Whole roasted sizzling Spanish chorizo with garlic and melting feta cheese toasted focaccia and olives.

Fresh Figs & Crumbled Goat's Cheese (v) 6.80
Wiltshire Rosary goat's cheese, fresh figs, walnuts, mixed leaf, balsamic glaze and artisan bread.

Buffalo Wings 6.50
Buffalo chicken wings with house BBQ sauce, Dorset Blue Vinny cheese dip and celery.

Today's Homemade Soup (v) 5.50
with locally baked artisan bread

SALADS

Sticky Beef
Sweet soy-glazed strips of warm UK-reared steak on a crunchy Asian slaw, with honey roast peanuts and green beans.
13.50

Marinated Feta (v)
Marinated feta cheese, sun-dried tomato, spinach, rocket, couscous, chickpeas, chilli, pumpkin seeds and mint yoghurt dressing.
13.00

Add a whole grilled fresh chicken breast for 3.50

STEAK & WINE BRUNCH

Monday-Friday 12 noon-5pm*

Five-ounce UK-reared steak, mixed leaf, fries and a glass of wine
11.50

*Not available Bank Holidays

STEAKS AND GRILLS

Prime, tender, farm-assured UK-reared steaks, with red watercress, roasted vine tomatoes, grilled flat mushroom and shoestring fries. Choose from our selection of homemade sauces - Peppercorn, Dorset Blue Vinny cheese or House 16-ingredient butter.

Eight-Ounce Sirloin Steak 18.00
Ten-Ounce Rib Eye Steak 21.00

Surf & Turf 5.00
Add a skewer of BBQ Tiger Prawns

Blandford Double Pork Loin
A large (min 14-ounce) double loin of bone-in, farm-assured Blandford pork, with an Aspall Suffolk cyder and wholegrain mustard sauce, roasted vine tomatoes, celeriac and apple slaw, and shoestring fries.
15.00

SKEWERS

With a skewer of roasted Mediterranean vegetables, tabouleh cous-cous salad, homemade houmous and tsatsiki, iceberg lettuce, fresh tomato and warm flatbreads.

Moroccan Spiced Rump Of Lamb 16.50
Chicken And Spicy Chorizo 14.50
Haloumi Cheese (v) 13.00

BBQ

All served with roasted cherry vine tomatoes, coleslaw, mixed leaf salad, corn on the cob and shoestring fries.

Rack Of Ribs 16.50
Whole rack of tendersweet, slow cooked baby back ribs in house barbecue sauce.

BBQ Combo 15.00
Half rack of slow cooked baby back ribs and whole chargrilled chicken breast in house barbecue sauce.

BBQ Chicken 13.50
Whole, butterfly-cut fillet of fresh chicken in house barbecue sauce.

FISH

Fish Buckets 15.50
Skewered BBQ tiger prawns, goujons of pollock, fresh-cut salt and pepper squid, cocktail and sweet chilli mayonnaise dipping sauces, lemon wedge, salad and fries.

Teriyaki Salmon 14.00
Pan fried fillet of fresh salmon, teriyaki sauce, house spicy slaw, snow pea sprouts and shoesting fries.

New England-Style Crab Cakes 15.50
Homemade from fresh Lymington crab, with cocktail sauce, fresh avocado, iceberg lettuce salad, lemon wedge and Old Bay-seasoned shoestring fries.

THE BURGER COLLECTION

Eight-ounce burgers handmade on the premises to our own recipe from farm-assured UK beef, cooked medium and served in a toasted sesame seed bun with iceberg lettuce, beef tomato, red onion, gherkin, house burger sauce, coleslaw and shoestring fries.

Classic 10.50
Our classic eight-ounce burger. Enjoy it "as is" or build it up from the toppings menu.

The Reef Encounter 12.00
Best back bacon and smoked Applewood Cheddar.

Dorset Blue 12.00
Melted Dorset Blue Vinny cheese and homemade red onion marmalade.

Tex Mex 12.50
A topping of shredded beef steak slow-cooked with Mexican spices and tomato, melting nacho cheese.

Reuben 12.50
Pastrami, melting Swiss cheese and American mustard.

The 16 Oz 3.50
Double the burger! Add an extra eight-ounce patty to any burger.

Falafel (v) 10.50
Homemade balls of falafel, with rocket and tsatsiki.

Chicken 11.00
Slices of fresh char-grilled chicken breast topped with guacamole.

GO NAKED: NO BUN. EXTRA SALAD. NO CHARGE.

PO'BOY

Double Dipped Barbecue Pulled Pork 12.50
Pulled pork with barbecue sauce and melting Swiss cheese on a baguette double dipped in the meat juices, with slaw and shoestring fries.

TOPPINGS

Applewood Cheddar	1.50	Best Back Bacon	1.50	Chorizo	2.00	Dorset Blue Vinny	1.50
Fried Egg	1.50	Goat's Cheese	1.50	Guacamole	1.50	Jalapeno Peppers	1.50
Mushroom	1.50	Pineapple	1.50	Red Onion Marmalade	1.50	Tsatsiki	1.50

SIDES

Homemade Onion Rings 3.50 | Sweet Potato Fries 3.50 | Shoestring Fries 3.00 | Mac 'N' Cheese 4.00
Corn On The Cob 3.50 | Butter & Chive New Potatoes 3.50 | Mixed Salad 3.50

Please Ask For Our Gluten Free Menu