

Assessment 2

Menu

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theo's

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Theo's: A Culinary Journey of Local Delights

Nestled in the heart of Bournemouth, UK, Theo's Restaurant (named after Theodor, a symbolic name in our family) is an exquisite fine dining restaurant that caters not only to the ever-flowing tide of tourists on our stunning beaches but mainly to the local community. With its warm and inviting ambiance, Theo's welcomes guests to indulge in an unforgettable culinary experience that celebrates the best of the region's flavours, ingredients, and traditions.

At Theo's, we take great pride in our commitment to sourcing the freshest ingredients from a 50-mile radius around the restaurant. By supporting local farmers, fishermen, and artisans, we ensure that our guests savour the authentic tastes of the area while promoting sustainability and reducing our carbon footprint. From tender meats to vibrant vegetables and aromatic herbs, every dish at Theo's tells a story of our region's rich culinary heritage.

Step inside Theo's and be enchanted by an intimate setting that accommodates up to 50 guests. Our elegantly arranged tables provide the perfect backdrop for an array of occasions. Whether it's a romantic dinner for two, a special date night, a business dinner to impress clients, or a joyous celebration like an anniversary, birthday, or promotion.

The journey through our menu begins with tantalizing cocktails and an extensive wine selection, curated to complement the flavours of our dishes. Our skilled mixologists craft imaginative concoctions that both surprise and delight the senses, while our sommeliers meticulously curate a wine list.

As you explore the food menu, you'll discover a symphony of flavours meticulously composed by our talented chef. Our culinary team combines traditional techniques with innovative flair to create dishes that are as visually stunning as they are delectable. From seafood caught fresh from the English Channel to succulent meats and vibrant vegetarian creations, each plate at Theo's tells a story of passion, creativity, and the local history.

Theo's captures the essence of Bournemouth's vibrant dining scene, embracing its diverse clientele. Our knowledgeable and attentive staff provide exceptional service, ensuring that every guest feels like a cherished part of the Theo's family. The intimate atmosphere allows for engaging conversations, while the elegant surroundings and attention to detail enhance the overall dining experience.

At Theo's, we believe in crafting memories through exceptional food, outstanding drinks, and heartfelt hospitality. Whether you're a local seeking an extraordinary culinary adventure or a visitor looking to immerse yourself in the local culture, Theo's promises an evening of indulgence and enchantment. Join us on this gastronomic journey as we celebrate the best of Dorsets flavours, one plate at a time.

- food waste -
all food waste, paper and cardboard
are all composted in a local farm for
our garden

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- the 50 mile line -
our ingredients are sourced, foraged
and grown from a 50 mile line from
our restaurant

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sharing

poole oysters	3ea
corscombe organic camembert	12
chicken popcorn	6

sourdough, olives, oils	6
hummus, crudités, turmeric crackers	8
cockle popcorn	7

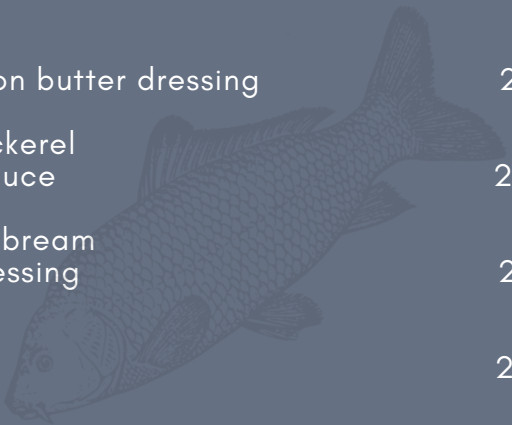
starters

grilled goats cheese marinated strawberries and honey crostini	7
cream of celeriac soup apple cloud and parsley oil	6
pan seared king scallops sweet corn and vanilla veloute, pak choi	13
wild mushroom risotto dorset hard cheese crisp, mushroom jus	8
home made wild boar pate cauliflower puree, mustard sauce, baby leak	9

from the sea

served with new potatoes, seasonal greens, sea herbs

baked whole sole lilliput caper lemon butter dressing	27
grilled whole mackerel chilli garlic dill sauce	23
baked whole sea bream cherry tomato dressing	25
seared ray wing sauce vierge	26



mains

dorset chicken supreme spelt ragout, heritage carrots, oyster mushroom	19
butternut pitivier red pepper coulis, toasted seeds, seasonal greens	16
vegan nduja meatballs tagliatelle, tomato sauce, sautéed wild garlic	17
pan seared salmon creamed potato, courgette pure, peach, broad beans	20
beboned baked quail new forrest asparagus, black trumpet jus	26

from the land

served with fries, blushed cherry tomato,
seasonal salad and a choice of sauce

new forest 10oz venison haunch	24
neville farm 6 bone lamb rack	28
bowerswaine 10oz ribeye steak	26
the pork farm 28oz pork tomahawk	32



sauces

béarnaise
red wine jus

green peppercorn
dorset blue vinny



desserts

forde abbey strawberries and cream shortbread biscuits	6
dorset apple pie bv dairy dorset clotted cream	7
poached pear in spiced wine sauce purbeck stem ginger ice cream	6
dark chocolate brownie caramel popcorn, purbeck dulce de leche	9
dorset cheese board celery, grapes, chutney, crackers	12

sides

isle of wight new potatoes	4
truffled mac n cheese	5
cajun potato wedges	4
house salad	4
seasonal vegetables	4
dauphinoise potato	6
grilled new forest asparagus	8

please speak to a member of staff about the ingredients and allergens in our
dishes before placing an order

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Wine

MENU

SPARKLING

PROSECCO 11% (ITLAY)	25
Crisp, fresh and perfect to celebrate with!	
CHAPEL DOWN, BRUT 12% (ENGLAND)	25
A classic English sparkling wine.	
CHAPEL DOWN ROSÉ, BRUT 12% (ENGLAND)	29
An elegant, fresh and fruity sparkling rosé from an award-winning producer, Chapel Down.	
CHANDON GARDEN SPRITZ 11.5% (ARGENTINA)	31
An aperitif striking a perfect balance between sweetness and bitterness. Valencia Orange peels, Cardamon and black pepper on the nose.	

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL NV 12% (FRANCE)	95
Aromas of citrus and white-fleshed fruits, brioche and fresh nuts, with floral nuances.	
MOËT & CHANDON ROSÉ IMPÉRIAL NV 12%	130
Lively and generous with intense fruitiness	
VEUVE CLICQUOT YELLOW LABEL 12% (FRANCE)	55
Biscuity, intense and full of fruity flavours.	

RED

TONDELUNA, RIOJA 13% (SPAIN)	28
A big and round classic-style red wine produced by a small premium family winemaker.	
CAMPO VIEJO WINEMAKERRS ART RIOJA 13.5% (SPAIN)	35
Sourced from the top-quality Rioja Alta region, 100% Tempranillo grapes and 18-month oak ageing.	
DARK HORSE, CABERNET SAUVIGNON 13.5%	28
Showcasing bold flavours of black fruits, supported by firm tannis, spice and a dark chocolate espresso finish.	
BAROSSA VALLEY ESTATE, SHIRAZ 14%	29
Big, juicy and bold with pepper and rich, dark berries.	
ZUCCARDI Q, MALBEC 14% (ARGENTINA)	35
Intense cassis, raisins, dried figs and blueberry jam.	
PENFOLDS MAX'S SHIRAZ CABERNET 14.% (AUSTRALIA)	45
Fresh flavours of stone fruit, citrus and grapefruit pith. Creamy, crème brulee-like French oak.	

ROSE

BULLETIN WHITE ZINFANDEL 9% (USA)	25
Juicy, light and refreshing with raspberry and watermelon fruit flavours.	
LE BIJOU ROSE 12.5% (FRANCE)	34
A beautiful pale rose. Elegantly fragrant aromas and flavours of wild strawberries, citrus and meadow flowers.	
LUISELLA PINOT GRIGIO BLUSH 12% (ITLAY)	25
Light and crisp, with zingy citrus and red berry flavours.	
TONDELUNA ROSE 13% (SPAIN)	28
Light, crisp, refreshing and dry, yet packed with berry fruit flavours.	
LOVE BY LEOUBE 13% (FRANCE)	35
Class in a glass from a gorgeous organic producer.	
BERNE INSPIRATION 12.5% (FRANCE)	35
An impressive upfront burst of fresh grapefruit carefully balanced with soft pink grapefruit floral notes.	

WHITE

LA SAUTERELLE, PICPOUL DE PINET 13%	28
Fashionable and fresh - Picpoul is super light and a little spritzzy.	
OYSTER BAY, SAUVIGNON BLANC 12.5% (NEW ZEALAND)	32
Enticing tropical flavours, scented with fragrant passion fruit and a zesty freshness. Crisp, elegant and refreshing.	
AMA VILDA, ALBARINO 12.5% (SPAIN)	35
Ripe, summer stone fruit, with a light and fresh finish - great with seafood.	
JEAN MARC BROCARD CHABLIS 12.5% (FRANCE)	40
Dry & intense.	
HENRI BOURGEOIS, LES BARONNES SANCERRE 13% (FRANCE)	45
Classic Sauvignon Blanc from the Loire Valley. Beautifully crisp and mineral with a long and lingering finish.	

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