

3 COURSE SET MENU

March to September 2024
3 Courses £54pp

STARTERS

FRISÉE SALAD OF DEVON & CRAB & CRAYFISH (GF)

*Grapefruit & Orange Segments, Baby Radish, Frisée Salad,
Lime Gel & Sweet Citrus Dressing*

CARPACCIO OF BEEF & TOASTED PINENUTS (GF)

*Light Wasabi Mayo, Baby Capers, Wild Rocket,
Manchego Shavings & Truffle Oil Drops*

MOSAIC OF HAMPSHIRE CHICKEN & DUCK TERRINE

*Wrapped in Pancetta, Tarragon & Lime Mayo, Burnt Carrot,
Baby Radish & Toasted Artisan Sourdough*

HERITAGE ENGLISH BEETROOT & GOAT'S CHEESE (V, VG)

*Pistachio & Oat Biscuit Dust, Beetroot & Rosemary Gel,
Parmesan Crisp*

*Vegan Option Available with Vegan Soft Cheese
and No Parmesan Crisp*

MAINS

PAN-FRIED FILLET OF SEA BASS (GF)

*Herb Infused Potato Cake, Sun Dried Tomato, Mangetout,
Asparagus, Gremolata, Light Saffron & Tarragon Sauce*

MEDALLIONS OF HERB ROASTED HAMPSHIRE CHICKEN SUPREME (GF)

*Mini Fondant Potatoes, Asparagus, Tenderstem,
Roasted Pepper Purée, Truffle Velouté*

BURNT LEMON & THYME ARBORIO RISOTTO (V)

*Seasonal Mixed Vegetables, Shaved Parmesan, Basil Oil
Vegan Arborio Risotto Option Available with Vegan Cheese*

8oz CENTRE CUT AGED FILLET STEAK

*Triple Cooked Hand-Cut Chips, Vine Cherry Tomatoes,
Mixed Sautéed New Forest Mushrooms, Parsnips
& Truffle Oil Purée, Pink Peppercorn Sauce*

(£12 per person supplement)

DESSERTS

BAKED PEACH, VANILLA & BLUEBERRY CHEESECAKE (V)

Blood Orange Sorbet & Coconut Coral

PISTACHIO CRÈME BRÛLÉE (V, GF*)

*Classic Shortbread
GF without Shortbread

BELGIAN CHOCOLATE MOUSSE (V, VG)

Raspberry Purée Insert, Fresh Berries, Cocoa Dust

DORSET & WEST COUNTRY CHEESE BOARD

*Rosary Ash Goat's / Coastal Cheddar / Dorset Blue Vinny
Served with Celery, White & Red Grapes, Homemade Chutney,
Walnuts & Artisan Crackers*

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. V - Vegetarian / VG - Vegan / GF - Gluten-Free / GF* - Gluten-Free without Shortbread

4 Course Tailor-Made Menus with Amuse Bouche are available from £62.95pp

Special Bespoke Tasting Menus for Private Hire also available (POA)