**STARTERS**

Lightly Smoked Mackerel, Celeriac Remoulade

Garlic Gnocchi, Wild Mushroom Fricassee (v)

Goats Cheese and Slow Roasted Tomato Tartlet, Grape and Balsamic Chutney (v)  
Smoked Piddle Valley Chicken Salad, Blue Vinny Cheese, Caramelised Pecans  
Smoked Venison, Cranberry Chutney, Roquette (Depending on Availability)

Portland Crab Linguine, Lemon and Tarragon Vinaigrette (+£4 Supplement)

Truffled Artichoke Soup, Artichoke Crisps (v)

Ham Hock Terrine, Smoked Cheese Beignet, Homemade Piccalilli

Goats Cheese and Black Olive Filo Parcel, Red Pepper Salsa (v)

Leek and Blue Vinny Twice Baked Soufflé, Pesto Dressing (v)

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Confit Duck Leg, Braised Lentils, Herb Sauce

Pickled Heritage Beetroots, Goats Curd Ice Cream, Walnut Dressing

Cauliflower Veloute, Roasted Cauliflower, Curry Oil (v)

Smoked Haddock Fish Cake, Gribiche Dressing

Pea and Haloumi Fritters, Confit Vine Tomatoes, Salsa Verde (v)

Dorset Wood Pigeon, Black Pudding, Pancetta and Pickled Shallot

*Locally Sourced Bread served with the Starters*

**MAIN COURSE**

Duo of Guinea Fowl – Roast Breast and Braised Leg, Dauphinoise  
Roasted Breast of Chicken, Chive Mashed Potato, Bacon and Wild Mushroom Sauce  
Char-Grilled Sirloin, Sauté Potato, Peppercorn Sauce (£4 Supplement)

Marinated Poussin, Mediterranean spiced Couscous, Tomato and Harissa vierge  
Roast Fillet of Salmon, Rosti Potato, Prawn and Herb Sauce

Stuffed Pork Loin, Butternut Squash Puree, Coriander Sauce

Seared Dorset Lamb Loin, White Bean Puree, Rosemary Rosti

Fillet of Beef with braised Short Rib, Fondant Potato, Red Wine sauce (£6 Supplement)  
Braised Beef Cheek, Creamed potato, Rosemary and thyme scented Jus  
Pan Fried Cod, Creamed Spinach, Salsa Verde, Confit Tomato

Rolled Lamb Shoulder, Herb Crust, Pearl Barley Risotto

Baked Fillet of Hake, Crushed Potato, Bacon Sauce

Duo of Pork (Tenderloin and Belly), Sweet Baby Carrots, Sauté Potato

Roast Hake, Curried Cauliflower, Mango Chutney

Roast Breast of Duck, Caramelised Chicory, Baked Fig

Winter Vegetable Pearl Barley Risotto, Roquette and Parmesan (v)

Trio of Cauliflower – Cauliflower Steak, Curry Spiced, Puree, Lemon Dressing (v)

Butternut Squash Wellington, Confit Tomato, Piquant Sauce (v)

Celeriac Dauphinoise, Caramelised Fennel, Chargrilled Endive (v)

Pumpkin, Goats Cheese and Fig Tartlet, Crispy Kale Salad (v)

Aubergine and Mozzarella Bake, Truffle Polenta (v)

*Sides of vegetables will be served with the main course*

**DESSERTS**

Poached Pear, Almond Cake, Vanilla Bean Ice Cream

Dark Chocolate Mousse, Raspberries, Shortbread  
Vanilla Crème Brulee, Poached Seasonal Fruits   
Selection of West Country Cheeses, Homemade Chutney

Ginger Panna Cotta, Poached Pear, Macadamia Crunch

Plum Frangipane Tart, Almond Mascarpone

Roasted Figs, Blue Cheese Ice Cream, Caramalised Walnuts

Pecan and Date Pudding, Caramel Sauce, Vanilla Ice Cream

Apple Parfait, Caramelised Apple, Blackberry Ice Cream

Rum and Raisin Pudding, Rum Sauce, Golden Syrup Ice Cream

Raspberry Mousse, Honey Ice Cream, Oat Brandy Snap

Individual Apple Pie, Poached Blackberries, Blackberry Ice Cream

Passion fruit Tart, Dark Chocolate Sorbet

Coconut and Lime Ice Cream Sandwich, Mango Sauce

**CHEESE COURSE**

Add a Cheese course from £5.50/person and have a selection of local cheeses, biscuits and a homemade Grape Chutney.