**STARTERS**

Truffled Herb Gnocchi, Wild Mushroom and Kale Fricassee (v)

Char Grilled Baby Leeks, Poached Duck Egg, Herbs and Tomatoes (v)

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

Beetroot 4-Ways, Roasted Walnut Salad (v)

Leek and Coastal Cheddar Twice Baked Soufflé, Pesto(v)

Whipped Goats Cheese, Black Olive Croquette, Tomato Jam (v)

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Goats Cheese, Pancetta and Slow Roasted Tomato Tartlet, Grape and Balsamic Chutney (Available without Pancetta for (v))

Garden Pea and Watercress Soup, Ham Hock

Truffled Herb Gnocchi, Smoked Chicken and Wild Mushroom Fricassee  
Dorset Wood Pigeon, Braised Leg Tartlet, Mustard Jus

Bacon Roasted Asparagus, Lardons, Scotch Quail Egg

Chicken and Black Pudding Roulade, Toasted Brioche, Roasted Shallots

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Poached Salmon Flake Rillette, Yoghurt and Dill, Lemon Dressing

Sauté Lemongrass and Chili Prawn, Apple Salad, Ginger Dressing

Portland Crab Tortellini, Watercress Soup, Samphire (£3/Supplement)

“Fish Pie” Croquette (Haddock, Prawn and Coastal Cheddar), Poached Egg

Salmon and Hot Smoked Salmon Tian, Fennel and Red Onion Salsa

Lightly cured Trout, Horseradish Ice Cream, Smoked Tomato Dressing

Brown Goose Brown Crab Bhaji, Brown Crab Mayonnaise

*Locally Sourced Bread served with the Starters*

**MAIN COURSE**

Duo of Chicken – Roast Breast and Stuffed Leg, Dauphinoise  
Roasted Breast of Chicken, Chive Mashed Potato, Bacon Sauce  
Char-Grilled Sirloin, Sauté Potato, Peppercorn Sauce (£5 Supplement)

Fillet of Beef, Short Rib Pie, Red Wine sauce (£6 Supplement)  
Rolled Lamb Shoulder, Pearl Barley and Pea, Rosemary Jus

Stuffed Saddle of Lamb, Crushed Jersey Royals, Mint (£4/Supplement)   
Duo of Pork (BBQ Belly, Roast Loin), Char-grilled Corn, Chorizo Potato Cake

West Country Duck Breast, Sauté Pak Choi, Hoisin Duck Leg Broth

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Crusted Fillet of Cod, Creamed Spinach, Salsa Verde, Confit Tomato

Baked Haddock, Chorizo Potato Cake, Gribiche Dressing

Roast Hake, Char-grilled Leeks, Mussel Broth

Roast Fillet of Salmon, Rosti Potato, Prawn and Herb Sauce

Baked Cod, Roasted Cauliflower Risotto, Mango and Chili Salsa

Individual Salmon en Croute, Herb and Horseradish Sauce

Cured Sea Trout, Crab Sauce, Samphire

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Spring Vegetable Risotto, Roquette and Parmesan (v)

Marinated Aubergine Steaks, Char-Grilled Vegetable Tagine, Piquant Sauce (v)

Garlic and Herb Gnocchi, Watercress and Pea (v)

Asparagus and Goats Cheese Turnover, Kale Salad (v)

Char Grilled Cauliflower and Watercress Wellington (v)

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

**DESSERTS**

Vanilla Crème Brulee, Poached Seasonal Fruits, Shortbread Biscuit

Pineapple and Mango Cannelloni, Passion fruit Sorbet

Coconut and Lime Ice Cream Sandwich, Mango Soup

Rhubarb Bavois, Rhubarb Jelly, Cinnamon Beignet  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Banana and Peanut Butter Cheesecake, Caramel Ice Cream

Chocolate and Amaretto Tart, Cointreau Ice Cream, Grilled Orange

Selection of West Country Cheeses, Homemade Chutney, Biscuits

Yoghurt Panna Cotta, Poached Blueberries, Blood Orange Sorbet

White Chocolate Mousse, Passion fruit Curd, Mango Salsa

Lemon Cheesecake, Limoncello Ice Cream, Raspberry Jelly

Char Grilled Pineapple, Pineapple Mousse, Spiced Rum Ice Cream

Champagne and Strawberry Jelly, Champagne Sorbet, Strawberry Mousse

Peach and Almond Tart, Mascarpone Ice Cream, Almond Tuile

**CHEESE COURSE**

Add a Cheese course from £7/person and have a selection of local cheeses, biscuits and a Cherry Tree Chutney left for you to enjoy at your own pleasure