



DAIRY FREE - 3 COURSE MENU

STARTERS

Escabeche of Mackerel, Warm Potato Salad, Horseradish

Pork Rillettes, Spiced Apples, Grain Mustard

Goats Cheese and Slow Roasted Tomato Tartlet, Grape and Balsamic Chutney

Chilled Gazpacho, Cucumber Jelly, Herb Oil

Smoked Piddle Valley Chicken Salad, Pickled Fennel, Caramelised Pecans

Smoked Venison, Cranberry Chutney, Roquette

Leek and Potato Soup, Chive Oil

Ham Hock Terrine, Quail Egg, Homemade Piccalilli

Jerusalem artichoke Soup, Walnut Oil

Warm Pigeon and Pancetta Salad, Beetroot, Mustard Dressing

Poached Salmon Flakes, Dill, Cucumber Salsa

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Portland Crab Risotto, Wild Roquette Pesto (+£2 Supplement)

Cauliflower Veloute, Roasted Cauliflower

Smoked Haddock Fish Cake, Gribiche Dressing

Braised Pig Cheek, Celeriac Puree, Caramalised Apple

Locally Sourced Bread served with the Starters

*All menus can be adapted for allergies
We aim to source as much of our ingredients as locally as possible*



MAIN COURSE

Duo of Chicken – Roast Breast and Stuffed Leg, Boulangere Potato, Onion Puree,
Chicken Jus

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, Braised Fennel, Roasted Vegetable Ratatouille

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

Baked Fillet of Hake, Crushed Potato, Broad Bean and Bacon Sauce

Marinated Pork Tenderloin, Sauté Brocolini, Coriander Pesto

Slow roasted Pork Belly, Sweet Carrot Puree

Stuffed Saddle of Lamb, Minted Potatoes, Red Wine Sauce

Pan Roasted Haddock, Smoked Haddock Fish Cake, Herb Salad

Confit Leg of Duck, Toulouse Sausage, Haricot Bean Cassoulet

Roast Vegetable Pearl Barley Risotto, Roquette

Trio of Cauliflower – Cauliflower Steak, Curry Spiced, Puree, Lemon Dressing

Char Grilled Butternut Squash Steak, Confit Tomato, Piquant Sauce

Celeriac Dauphinoise, Caramelised Fennel, Chargrilled Endive

Pumpkin, Goats Cheese and Fig Tartlet, Crispy Kale Salad

Wild Mushroom and Chestnut Wellington, Spicy Lentils

Aubergine and Mozzarella Bake, Truffle Polenta

Pea and Haloumi Fritters, Confit Vine Tomatoes, Salsa Verde

Sides of vegetables will be served with the main course

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DESSERTS

Poached Pear, Almond Cake, Vanilla and Almond Ice Cream

Coconut and Lime Cake, Coconut Sorbet

Strawberry and Champagne Soup, Lemon Sorbet, Angel Hair Noodles

Caramalised Banana, Peanut Brittle, Dark Chocolate

Mixed Berry Trifle, Ginger and Beetroot Sorbet

Dark Chocolate Brownie, Chocolate Sauce, Raspberry Ice Cream

Coconut Rice Pudding, Caramelised Pineapple, Poached Blueberries

Mango Pavlova, Passion Fruit Jelly

Ginger Panna Cotta, Pear Sorbet, Roasted Pears

Pineapple Cannelloni, Mango Puree, Passion Fruit Sorbet

Selection of Local (non-dairy) cheeses, Port Jelly, Gluten Free Cheese Biscuits

CHEESE COURSE

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

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