**Winter Menu January 2022 – March 2022**

# STARTERS

Wild Mushroom Tortellini, Jerusalem Artichoke Soup (v)

Smoked Chicken and Blue Cheese Ravioli, Leek and Celeriac Soup

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

Truffled Herb Gnocchi, Smoked Chicken and Wild Mushroom Fricassee

Seafood Tagliatelle, Roasted Garlic, Confit Tomato Chutney

Leek and Celeriac Soup, Roasted Leek, Gruyere Cheese Crouton (v)

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

Goats Cheese Mousse, Pickled Heritage Beetroots, Caramelised Pecans (v)

Twice Baked Smoked Cheddar Souffle, Parsley and Lemon, Parmesan Crisp (v)

Smoked Venison Carpaccio, Red Currant Chutney, Tarragon Vinaigrette

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

Confit Leg of Duck, Hoisin Duck Broth, Sesame Tuile

Traditional Pork Rillette, Toasted Brioche, Pickled Cornichon

Ham Hock and Black Pudding Croquette, Piccalilli Salad

Sauté Chili Prawn, Apple Salad, Ginger Dressing (+£1)

Smoked Salmon and Puy Lentil Tart, Spicy Tomato Chutney

Smoked Haddock and Prawn Fritter, Poached Egg, Apple Confit

Seared Scallops, Curry Spiced Cauliflower, Cauliflower Puree, Mango Chutney (+£3)

Pan Fried Mackerel Fillets, Warm Potato Fricassee

*Locally Sourced Bread served with the Starters*

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# MAIN COURSE

**MEAT**

Guinea Fowl Three Ways, Confit Leg Pie, Stuffed Thigh, Roasted Breast

Roast Duck Breast, Sauté Pak Choi, Peking Duck Broth

Chicken Breast, Dauphinoise, Onion Puree, Herb Sauce

Chorizo and Sage Stuffed Partridge, Parmentier Potato, Caramalised Shallot Sauce
Dorset Beef Sirloin, Sauté Potato, Peppercorn Sauce (£4 Supplement)

Slow Cooked Beef Cheek, Garlic Mashed Potato, Bourguignon Sauce

Fillet of Beef, Short Rib Pie, Savoy Cabbage, Fondant Potato (£6 Supplement)
Braised and Rolled Shoulder of Lamb, Pearl Barley and Winter Vegetable Risotto

Lamb Tenderloin, Rosemary Roast Potato, Kale and Salsify (£5 Supplement)

Slow Roasted Pork Belly, Andouille Sausage Cassoulet

Roast Loin of Pork, Garlic and Herb Potatoes, Date Puree

**FISH**

Baked Fillet of Hake, Fish Tagine, Tomato and Olive Dressing

Crispy topped Haddock, Chorizo and Savoy Cabbage, Poached Egg

Salmon en Croute, Crushed Potatoes, Horseradish Sauce

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

Roasted Skate Wing, Potato Skor Dalia, Caper Beurre Noisette

Seafood and Leek Risotto (Mussels and Clams) topped with a Tempura Oyster

**VEGETARIAN**

Char Grilled Cauliflower Pithivier, Pine Nuts, Saffron and Raisin (v)

Stuffed Portabella Mushroom, Rosti Potato, Spinach, Mushroom Bourguignon (v)

Parsnip and Jerusalem Artichoke Wellington (v)

Butternut Squash and Ricotta Ravioli, Sage, and Tomato Sauce (v)

Sides of vegetables will be served with the main course

# DESSERTS

Vanilla Crème Brulee, Poached Seasonal Fruits, Vanilla Shortbread
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Apple Cheesecake, Caramalised Apple Puree, Blackberry Ice Cream
Selection of West Country Cheeses, Homemade Chutney, Biscuits

Dark, Milk and White Chocolate Mousse Dome Raspberries, Shortbread

Red Wine Poached Pear, Dark Chocolate Sorbet

Raspberry Mousse, Honey and Whisky Ice Cream, Oat Brandy Snap

Perry Poached Pear, Walnut Cake, Blue Vinny Ice Cream

Individual Apple Pie, Blackberry 3 Ways

Char Grilled Pineapple, Rum Baba, Pineapple Ice Cream

Cherry and Frangipane Tart, Whipped Almond Mascarpone

Chocolate Orange Cheesecake, Grand Marnier Orange Segments

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

Roast Spiced Apples, Poached Cranberries, Caramel Granola

Baked White Chocolate Rice Pudding, Caramel Mousse, Tuile Biscuit

Pecan and Toffee Sponge, Caramel Sauce, Roasted Pecan Ice Cream

# CHEESE COURSE

Add a Cheese course from £7/person and have a selection of local cheeses,

biscuits and chutney.