**STARTERS**

Seared Mackerel, Pickled Fennel and Red Onion Salad, Saffron Dressing

Truffled Herb Gnocchi, Smoked Chicken and Wild Mushroom Fricassee

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

Lightly cured Trout, Horseradish Ice Cream, Smoked Tomato Dressing

Goats Cheese and Slow Roasted Tomato Tartlet, Grape and Balsamic Chutney (v)

Watercress Soup, Potato Crouton, Mint Oil (v)

Rabbit Loin Boudin, Confit Leg Pithivier, Tarragon Mousse  
Crab Tortellini, Ginger and Lemongrass (+£4 Supplement)

Leek and Potato Soup, Haddock Rillettes, Chive Oil (Veg/available)

Ham Hock Terrine, Smoked Cheese Beignet, Homemade Piccalilli

Goats Cheese and Black Olive Filo Parcel, Red Pepper Salsa (v)  
Dorset Wood Pigeon and Pancetta Salad, Mustard Dressing

West Country Duck Breast, Hoisin Broth, Sauteed Bok Choi

Leek and Truffled Cheddar Twice Baked Soufflé, Pesto Dressing (v)

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Goats Cheese Panna Cotta, Pickled Heritage Beetroot, Spiced Pecans (v)

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

Seared Scallop, Watercress Puree, Pancetta

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

Portland Brown Crab Bhaji, Brown Crab and Lemon 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, Pea and Bacon Sauce  
Dorset Beef Sirloin, Sauté Potato, Peppercorn Sauce (£5 Supplement)

Fillet of Beef, Braised Beef Cheek, Truffled Cabbage, Fondant Potato (£6 Supplement)  
Marinated Poussin, Charred Corn, Couscous

Seared Dorset Lamb Loin, White Bean Puree, Rosemary Rosti

Roast Saddle of Venison, Venison Pie, Redcurrant Jus (Subject to Availability)  
Braised and Rolled Shoulder of Lamb, Mint Crushed Jersey Royals  
Roast Pork Tenderloin and Black Pudding Wellington, Apple Puree, Confit Onions

Duo of Pork (Loin and Belly), Sweet Confit Carrots, Sauté Potato

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

Roast Hake, Char-grilled Leeks, Mussel Broth

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

Seabass, Portland Crab Cake, Crab Bisque (£4/supplement)

Pan Fried Black Bream Fillets, Purple Potatoes, Sprouting Broccoli

Individual Salmon en Croute, Herb and Horseradish Sauce

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

Cauliflower and Celeriac Lasagna, Lemon and Parsley Dressing (v)

Char Grilled Butternut Squash Steak, Confit Tomato, Piquant Sauce (v)

Garlic and Herb Gnocchi, Watercress and Pea (v)

Asparagus, Watercress and Goats Cheese Tartlet, Crispy Kale Salad (v)

Aubergine and Mozzarella Bake, Truffle Polenta (v)

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

**DESSERTS**

Vanilla Crème Brulee, Poached Seasonal Fruits, Vanilla Shortbread

Pineapple and Mango Cannelloni, Passion fruit Sorbet

Coconut and Lime Ice Cream Sandwich, Mango Salsa, Mango Jelly

Rhubarb Bavois, Gin and Rhubarb Sorbet, Cinnamon Doughnut  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Caramelised Banana and Pecan Cheesecake, Dark Chocolate Sorbet  
Selection of West Country Cheeses, Homemade Chutney, Biscuits

Dark and Milk Chocolate Mousse, Raspberries, Shortbread

Vanilla and Yoghurt Panna Cotta, Blueberry Salad, Blood Orange Sorbet

White Chocolate Brulee, Trio of Strawberry, Honeycomb

Passion fruit Tart, Mango Ice Cream, Passion Fruit Sauce

Apricot and Amoretti Cake, Carmelised Apricots, Almond Butter Ice Cream

Lemon Cheesecake, Limoncello Ice Cream, Raspberry Jelly

Cherry and Frangipane Tart, Whipped Almond Mascarpone

Roast Spiced Peaches, Peach Sorbet, Granola

Steamed Fennel and Coffee Sponge, Coffee Cream, Confit Fennel

Char Grilled Pineapple, Pineapple Mousse, Spiced Rum Ice Cream

**CHEESE COURSE**

Add a Cheese course from £7/person and have a selection of local cheeses, biscuits and a homemade Grape Chutney.