**STARTERS**

Seared Mackerel, Potato and Spring Onion Salad, Escabeche 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)

Chilled Garden Pea Soup, Mint Crème Fraiche, Watercress (v)

Smoked Piddle Valley Chicken Salad, Blue Vinny Cheese, Caramelised Pecans
Portland Crab Linguine, Samphire, Herb Pesto (+£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

Poached Salmon Flakes, Yoghurt and Dill

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

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Poached Smoked Haddock, Char Grilled Asparagus, Quail Egg Dressing

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

Black Pudding, Pancetta and Pickled Shallot Vinaigrette

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

Portland Crab Bhaji, Brown Crab and Lemon Mayonnaise

*Locally Sourced Bread served with the Starters*

**MAIN COURSE**

Duo of Chicken – Roast Breast and Stuffed Leg, Pomme Anna
Roasted Breast of Chicken, Chive Mashed Potato, Pea and Bacon Sauce
Char-Grilled Sirloin, Sauté Potato, Peppercorn Sauce (£3 Supplement)

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

Pan Fried Black Bream Fillets, Roasted Carrots, Herb Salad

Individual Salmon en Croute, Herb and Horseradish 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 Lamb Shoulder, Mint Crushed Jersey Royals,
Crusted Fillet of Cod, Creamed Spinach, Salsa Verde, Confit Tomato

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

Stuffed Saddle of Lamb, Roast Baby Potatoes, Red Wine Sauce

Roast Hake, Char-grilled Leeks, Mussel Broth

West Country Duck Breast, Confit Leg, Sauté spinach, Spiced Jus

Spring 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**

Dark and Milk Chocolate Mousse, Raspberries, Shortbread
Vanilla Crème Brulee, Poached Seasonal Fruits

Pineapple and Mango Cannelloni, Passion fruit Sorbet

Coconut and Lime Ice Cream Sandwich, Mango Sauce

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

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

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

Trio of Strawberry, White Chocolate Mousse, Shortbread Crumb

Passion fruit Tart, Mango Ice Cream

Lemon Cheesecake, Limoncello Ice Cream, Raspberry Jelly

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