**STARTERS**

Seared Mackerel, Potato and Spring Onion Salad, Escabeche Dressing

Piddle Valley Chicken Tortellini, Cepe and Parsnip Veloute (Min 4 Guests)

Wild Mushroom Tortellini, Cepe and Parsnip Veloute (Min 4 Guests) (v)

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

Chilled Gazpacho, Cucumber Jelly, Crème Fraiche (v)
Smoked Piddle Valley Chicken Salad, Blue Vinny Cheese, Caramelised Pecans

Seared Scallop, Twice Cooked Pork Cheek, Celeriac
Smoked Venison, Cranberry Chutney, Roquette (Depending on Availability)

Portland Crab Ravioli, Lemon and Tarragon Vinaigrette (+£4 Supplement)

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

Ham Hock Terrine, Smoked Cheese Beignet, Homemade Piccalilli

Goats Cheese and Black Olive Filo Parcel, Red Pepper Salsa (v)
Warm Pigeon and Pancetta Salad, Beetroot, Mustard Dressing (Depending on Availability)

Poached Salmon Flakes, Yoghurt and Dill

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

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Portland Crab Risotto, Wild Roquette Pesto (+£4 Supplement)

Cauliflower Veloute, Roasted Cauliflower, Curry Oil (v)

Smoked Haddock Fish Cake, Gribiche Dressing

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

Black Pudding, Pancetta and Pickled Shallot Vinaigrette

*Locally Sourced Bread served with the Starters*

**MAIN COURSE**

Duo of Chicken – Roast Breast and Smoked Leg, Herb Polenta, Chicken Jus
Roasted Breast of Chicken, Chive Mashed Potato, Bacon and Wild Mushroom Sauce
Char-Grilled Sirloin, Sauté Potato, Peppercorn Sauce (£5 Supplement)

Marinated Poussin, Mediterranean spiced Couscous, Tomato and Harissa vierge
Roast Fillet of Salmon, Rosti Potato, Prawn and Herb 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 Beef Cheek, Creamed potato, Rosemary and thyme scented Jus
Pan Fried Cod, Creamed Spinach, Salsa Verde, Confit Tomato

Seabass, Portland Crab Cake, Crab Bisque (+£4 Supplement)(minimum 3 guests)

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

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

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

Roast Hake, Char-grilled Leeks, Mussel Broth

Confit Leg of Duck, Toulouse Sausage, Haricot Bean Cassoulet

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

Trio of Cauliflower – Cauliflower Steak, Curry Spiced, Puree, Lemon Dressing (v)

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

Celeriac Dauphinoise, Caramelised Fennel, Chargrilled Endive (v)

Pumpkin, Goats Cheese and Fig Tartlet, Crispy Kale Salad (v)

Aubergine and Mozzarella Bake, Truffle Polenta (v)

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

**DESSERTS**

Poached Pear, Almond Cake, Vanilla Bean Ice Cream

Dark Chocolate Mousse, Raspberries, Shortbread
Vanilla Crème Brulee, Poached Seasonal Fruits
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
Selection of West Country Cheeses, Homemade Chutney, Port Jelly

Ginger Panna Cotta, Poached Pear, Macadamia Crunch

Apple Parfait, Caramelised Apple, Blackberry Ice Cream

Dark Chocolate and Whisky Pave, Hazelnut Dacquoise, Vanilla Ice Cream

Vanilla and Yoghurt Panna Cotta, Blueberry Salad, Orange Sorbet

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

Dark Chocolate and Caramel Brulee, Peanut Butter Ice cream

Raspberry Mousse, Honey Ice Cream, Oat Brandy Snap

Trio of Strawberry, White Chocolate Mousse, Shortbread Crumb

Individual Apple Pie, Poached Blackberries, Blackberry Ice Cream

Passion fruit Tart, Dark Chocolate Sorbet

Coconut and Lime Ice Cream Sandwich, Mango Sauce

Lemon Cheesecake, Limoncello Ice Cream, Raspberry Jelly

**CHEESE COURSE**

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