# STARTERS

**Meat**

Smoked Chicken and Blue Cheese Ravioli, Leek and Celeriac Soup

Truffled Herb Gnocchi, Smoked Chicken and Wild Mushroom Fricassee

Smoked Venison Carpaccio, Red Currant Chutney, Tarragon Vinaigrette

Braised Rabbit Pappardelle, Red Wine Sauce

Traditional Pork Rillette, Toasted Brioche, Pickled Cornichon

Ham Hock Croquette, Black Pudding, Piccalilli

**Fish**

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Hot Smoked Salmon Fettuccine, Roast Baby Tomatoes

Salted Cod Fritter, Poached Egg, Apple Confit

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

Pan Fried Mackerel Fillets, Warm Potato Fricassee

Leek, Mussel and Clam Risotto, Oyster Beignet

Brown Goose Brown Crab Bhaji, Crab and Lemon Mayonnaise

**Vegetarian**

Moroccan Spiced Cauliflower Soup, Toasted Almond, Pomegranate (v)

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

Leek and Celeriac Soup, Roasted Leek, Gruyere (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)

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

*Locally Sourced Bread served with the Starters*

# MAIN COURSE

**MEAT**

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

Roast Duck Breast, Confit Duck Leg Potato Cake, Shallot Sauce

Chicken Breast, Dauphinoise, Onion Puree, Herb Sauce
Dorset Beef Sirloin, Sauté Potato, Choice of Sauce (£4 Supplement)

Fillet of Beef, Short Rib Pie, Savoy Cabbage, Fondant Potato (£7 Supplement)

Slow Cooked Beef Cheek, Garlic Mashed Potato, Bourguignon Sauce
Braised and Rolled Shoulder of Lamb, Pearl Barley and Winter Vegetable Risotto

Lamb Tenderloin, Rump of Lamb, Lamb Kidney, Dauphinoise (£5 Supplement)

Slow Roasted Pork Belly,

**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

Crusted Cod, Jerusalem Artichokes, Kale

Roasted Skate Wing, Potato Skor Dalia, Caper Beurre Noisette

Crab Stuffed Fillet of Lemon Sole, Spinach, Salsa Verde

**VEGETARIAN**

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

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

Jerusalem Artichoke Risotto, Roasted Parsnips (v)

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

*Sides of Vegetables 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, 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.