**STARTERS**

Wild Mushroom Tortellini, Jerusalem Artichoke Soup (v)

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

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

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

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

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

Truffled Herb Gnocchi, Smoked Chicken and Wild Mushroom Fricassee

Smoked Venison Carpaccio, Red Currant Chutney, Tarragon Vinaigrette\*

Confit Duck Ravioli, Duck and Ginger Consomme

Wood Pigeon Breast, Celeriac Remoulade, Crispy Leg

Ham Hock Terrine, Black Pudding Beignet, Piccalilli

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Seared Tuna, Warm Salad of Potato and Pickled Fennel, Niçoise Dressing

Smoked Haddock Fritter, Curry Spiced Aioli, Apple Chutney

Scallops, Watercress Puree, Parsnip Crisps (£3 Supplement)

Pan Fried Mackerel Fillets, Caramelised Leek Tart

*Locally Sourced Bread served with the Starters*

\*Subject to Availability

**MAIN COURSE**

**MEAT**

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

Chicken Breast, Dauphinoise Potato, Chicken Jus

Stuffed Poussin, Wild Mushroom Risotto, Chive Sauce

Pheasant Breast, Pheasant and Pancetta Stew with Cinnamon and Chestnuts
Dorset Beef Sirloin, Sauté Potato, Peppercorn Sauce (£6 Supplement)

Slow Cooked Beef Cheek, Garlic Mashed Potato, Bourguignon Sauce

Fillet of Beef, Short Rib Pie, Savoy Cabbage, Fondant Potato (£8 Supplement)
Braised and Rolled Shoulder of Lamb, Pearl Barley and Winter Vegetable Risotto

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

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 topped with a Tempura Oyster

Battered Haddock, Crushed Peas, Chunky Chips

Crab Stuffed Lemon Sole, Leek and Potatoes (£4/supplement)

**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)

Celeriac Lasagna, Truffled Cheddar, Mustard Vinaigrette (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, Chutney, Biscuits

Dark and White Chocolate Mousse, Raspberries, Shortbread

Red Wine Poached Pear, Dark Chocolate Sorbet

Coffee Crème Brulee, Prune Sauce, Armagnac Ice Cream

Baked Pineapple, Rum Baba, Raisin Ice Cream

Pear and Salted Almond Tart, Caramel Ice Cream

Cherry and Frangipane Tart, Whipped Almond Mascarpone

Chocolate Orange Cheesecake, Grand Marnier Ice Cream

Rum and Raisin Pudding, Whiskey and Honey Ice Cream

Baked White Chocolate Rice Pudding, Caramel Mousse, Tuile Biscuit

Fennel and Coffee Sponge, Coffee Ice Cream, Confit Fennel

**CHEESE COURSE**

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