**STARTERS**

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

Brown Goose Crab Bhaji, Brown Crab and Lemon Mayonnaise

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Hot Smoked Salmon Tart, Char Grilled Leek, Horseradish Crème Fraiche

Lightly cured Trout, Watercress Ice Cream, Smoked Tomato Vinaigrette

Portland Crab Ravioli, Samphire, Lemon and Caper Sauce (£4 Supplement)

Seared Scallop, Watercress Puree, Pancetta (£3 Supplement)

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

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

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

Leek and Coastal Cheddar Twice Baked Soufflé, Leeks, Chive Dressing (v)

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

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

Leek, Cauliflower and Onion Soup, Red Onion and Cheese Toasty (v)

Chilled Pea and Watercress Soup, Mint Oil (v)

Ham Hock Terrine, Smoked Cheese Beignet, Piccalilli  
Dorset Wood Pigeon and Pancetta Salad, Mustard Dressing

West Country Duck Breast, Hoisin Broth, Sauteed Bok Choi

Truffled Herb Gnocchi, Smoked Chicken and Wild Mushroom Fricassee

Bresaola Style Venison, Fig and Goats Cheese, Honey Dressing

Black Pudding Stuffed Rabbit Tenderloin, Pistachio Polenta Terrine

BBQ Confit Pork Belly, Charred Corn Salsa

*Locally Sourced Bread served with the Starters*

**MAIN COURSE**

Roast Breast and Stuffed Leg of Chicken, Garlic Mash, Chicken Jus  
Roasted Breast of Chicken, Warm Potato Salad, Green Beans

Roast Pork Loin, Black Pudding Potato Cake, Apple and Cider Sauce

Duck Breast, Wild Mushroom Tart, Rosemary Jus  
Braised and Rolled Shoulder of Lamb, Mint Crushed Jersey Royals

Stuffed Saddle of Lamb, Herb Roasted Potatoes, Lamb Jus (£4 Supplement)

Dorset Beef Sirloin, Sauté Potato (£5 Supplement)

(Choice for the group of Peppercorn Sauce, Blue Cheese Sauce or Red Wine Jus)

Roast Loin of Venison, Spelt Risotto, Wild Mushrooms

Fillet of Beef, Short Rib Pie, Fondant Potato (£6 Supplement)

Baked Fillet of Cod, Salt Cod Brandade, Confit Tomato Dressing

Lemon Sole, Char-grilled Leeks, Mussel and Clam Broth, Oyster Beignet

Salmon Fillet, Rosti Potato, Prawn and Herb Sauce

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

Pan Fried Black Bream Fillets, Purple Potatoes, Tartare Dressing

Haddock, Squid and Chorizo Fricassee, Coriander Pesto

Herb Crusted Hake, Warm Samphire and Potato Salad

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

Curry Spiced Cauliflower Wellington, Roast Celeriac (v)

Braised Artichoke, Truffled White Bean Puree, Garlic Dressing(v)

Garlic and Herb Gnocchi, Watercress and Pea (v)

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

Roasted Butternut Squash Ravioli (v)

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

**DESSERTS**

Vanilla Crème Brulee, Poached Seasonal Fruits, Vanilla Shortbread

Coconut Shortbread and Lime Ice Cream Sandwich, Mango Salsa

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

Caramelised Banana and Pecan Cheesecake, White Chocolate Ice Cream  
Selection of West Country Cheeses, Chutney, Biscuits

Cherry and Dark Chocolate Crème Brulee, Almond Biscotti

Vanilla and Yoghurt Panna Cotta, Poached Blueberries, Blood Orange Sorbet

White Chocolate Mousse, Trio of Strawberry, Honeycomb

Passion fruit Tart, Mango Ice Cream, Passion Fruit Sauce

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

Cherry and Frangipane Tart, Whipped Almond Mascarpone

Roast Spiced Peaches, Dark Chocolate Sorbet, Cashew Granola

Red Wine Poached Figs, Yoghurt Sorbet

**CHEESE COURSE**

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